



THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 86

MAY 7, 1932

Number 19

**FOR STRENGTH, SPEED AND
LONG-LIFE PROTECTION**



STRONGER DOORS--

Framework is braced diagonally and at all corners—won't sag or twist under hardest service.

BETTER HARDWARE--

Jamison and Stevenson are the only doors with the patented WEDGETIGHT Fastener. Both doors swing on flexible spring hinges. A rigid hinge is not "just as good."

BETTER INSULATED--

to stay put, 85-year test on Jamison Door showed no impairment of insulation.

EASIER TO OPERATE--

Our doors are heavy but the weight is distributed where strength is needed. They speed up traffic and make money for you.

**Jamison
& Stevenson
Cold Storage
Doors**



JAMISON COLD STORAGE DOOR COMPANY

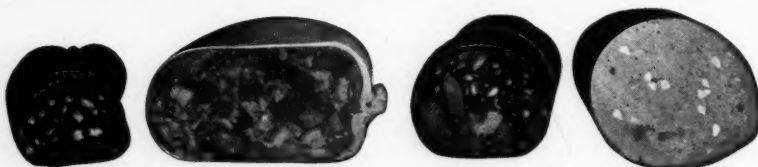
Oldest and Largest Makers of Cold Storage Doors in the World
HAGERSTOWN, MD.

Jamison, Stevenson & Victor Cold Storage Doors
U. S. A.

BRANCH OFFICES — NEW YORK, CHICAGO, PHILADELPHIA, DETROIT and ST. LOUIS

AGENTS—Southern Ice Supply Co., MARIETTA, GA.; Gay Engineering Corp., LOS ANGELES, CAL.; Taylor Fithen, DALLAS, TEXAS
FOREIGN AGENTS—Armstrong Cork Co., Ltd., LONDON. The von Hamm-Young Co., Ltd., HONOLULU. Okura & Co., JAPAN

*Uniform fat cubes add to the tastiness
and appearance of sausage specialties*



A few types of sausage specialties made with the use of a
"BUFFALO" Fat Cutter

**A Great
Time and
Labor
Saver!**

USE a "BUFFALO" Fat Cutter
to cut up cubes of pork fat,
cooked tongue and cooked meats
for making blood sausage, head
cheese, mortadella, bologna and
other sausage specialties.

This machine does as much work
as 5 men can do by hand. Re-
duces overhead and production
costs.



CAPACITY: 400 lbs. per hour

Knife heads furnished with cutter to turn out 1-4 inch cubes.
Extra knife heads furnished to cut cubes 3-8 and 1-2 inches.

Write for full information and price

**The "BUFFALO" Fat
New Cutter**

JOHN E. SMITH'S SONS CO., Buffalo, N. Y., U. S. A.

BRANCHES: Chicago, Ill.

London, Eng.

Melbourne, Australia

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Copyright, 1932, by The National Provisioner, Inc. Title Registered in U. S. Patent Office

OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Vol. 86. No. 19

MAY 7, 1932

Chicago and New York

How to Save Money in Plant Refrigeration

***Can't Do It with Wornout Machines and Methods
Here Are Some New Ideas That Effect Economies***

There is no way by which the meat packer can escape the penalties of his refusal to modernize in methods and equipment.

He can "kid" himself into believing he cannot afford to spend money for improved equipment to cut costs, increase efficiency or better quality of products.

But he pays, nevertheless—pays in higher costs and loss of markets to more progressive competitors.

A Chicago packer recently was offered improved refrigerating devices costing \$1,200. They would have saved the labor of one man, or about \$30 per week. He did not buy them.

"Times are hard," this packer said, "and we are spending no money unless we have to. They may be good appliances, but we can't afford them."

How Much Was Saved?

As a matter of fact, this packer will pay for these refrigerating devices—*without enjoying the results he might have from them.*

Here are the figures:

Cost of devices.....	\$1,200
Interest at 6 per cent.....	\$ 72
Overhead on investment.....	120
Total yearly cost.....	\$192
Possible savings, \$30 per week.....	\$1,560
Cost.....	192
Loss to packer.....	1,368

This packer thought he could not afford to save each year more than the devices would have cost him.

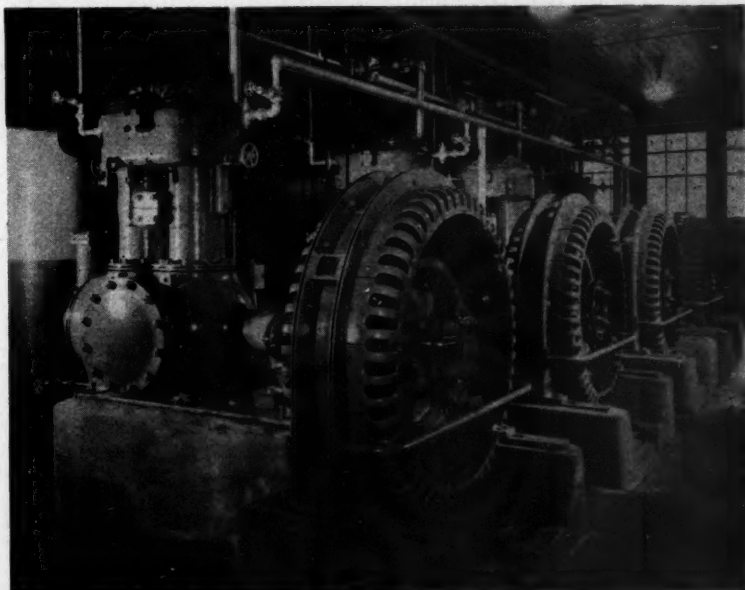
An inconsistency is that his

sales department probably would be willing to spend indirectly several times what these refrigerating appliances cost to gain customers that would yield equal returns. It sometimes is easy to see profits difficult to get, but difficult to see those to be had with little effort.

In few meat plant departments are greater profits possible than

through modernization of refrigeration equipment. During the past ten years many new machines, devices and appliances have come on the market to improve general overall efficiency and cut costs.

In many cases packers have not availed themselves of the opportunities that have been available, including new designs of com-



MODERN COMPRESSORS IN AN UP-TO-DATE PLANT.

Three of these York compressors in the plant of F. G. Vogt & Sons, Inc., Philadelphia, Pa., have a capacity of 45 tons and one a capacity of 31 tons. They are driven by synchronous motors. This prime mover is the latest development for compressor drive. It reduces power costs by correcting the final power factor of the plant to bring it close to "unity."

pressors, automatic regulating devices and more efficient condensers.

In many plants it would be profitable to junk the refrigerating equipment and replace it with new and modern units. Reduced operating costs would pay the overhead and leave a profit.

In the following article a refrigerating expert calls attention to some of the new refrigerating equipment that has been developed during the past several years. All of it is designed to make money by reducing operating costs.

This is the fourth of a series of articles on obsolescence in the meat packing plant to appear in THE NATIONAL PROVISIONER. The first, "Is Meat Packer Cutting Expenses in the Right Spot?", appeared July 18, 1931; the second, "Money-Makers or Losers in Meat Plant," September 12, 1931; the third, "Meat Plant Equipment That Pays for Itself," December 12, 1931.

Further discussion on this subject will appear in later issues.

Progress in Refrigeration

By Robert E. Wheaton*

The never-ending urge to produce refrigeration at less cost has resulted during the past ten years in the design and construction of equipment with greatly improved efficiency.

This rate of improvement has been so great that it would be quite reasonable to arrange to write off the purchase price of any installation 10 years old or older. *Equipment of that age simply can't compete with the equipment available today.*

Refrigerating equipment that is 10 or 12 years old may not be worn out. In many cases it may be just as efficient as it ever was. But it is expensive to operate—expensive because were it junked and new equipment installed, the savings made would be sufficient to pay for the changeover within a very short time.

Raw Water Ice Plant.

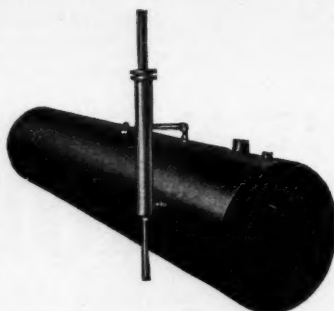
An outstanding case in point is the raw water ice-making plant. This has displaced the distilled water plant and the plate ice plant. It has brought so many economies in ice making that the older methods of manufacture simply cannot compete.

Many packers make ice for their own use, particularly for icing refrigerator cars and for processing uses. The newer developments in ice-making threaten to displace the cumbersome equipment now in use.

The new "flake ice" and "pack ice" machines eliminate the need for the can ice tank and the comparatively large building required to house it. They do away with the labor of pulling ice cans.

For the packer who makes ice for his own use only, these new machines have made his old methods obsolete and

*Experimental Engineer, Vilter Mfg. Co., Milwaukee, Wis.



SINGLE PASS BRINE COOLER.

This type of cooler consists of a shell with tube sheets welded in each end. Seamless steel or charcoal iron tubes are expanded into the holes in these tube sheets. The brine is passed through the tubes, the ammonia being inside the shell and outside the tubes. The cooler is placed in a brine tank and the brine driven through the tubes by a propeller.

unreasonably expensive. They cut the cost of ice making more than enough to justify him to junk his old methods and install the new.

Cuts Ice Making Cost.

A description of the "pack ice" machine appeared in the December 19, 1931, issue of THE NATIONAL PROVISIONER. It consists essentially of a corrugated liner fitted inside of an outer jacket. Ammonia is introduced in the space between, and water is circulated through the liner.

The result is that the evaporation of the ammonia in the jacket freezes a portion of the water upon the fins. A set of scraper blades fastened to a rotor revolves within the liner and removes the ice from the liner as it is formed. The ice is not allowed to become any thicker than .008 in.

The ice is carried out of the machine with the water and is deposited in a bin from which the water drains and is re-circulated through the machine. A machine 40 in. in diameter and 46 in. long over all has a capacity of 25 tons of ice per day.

The same capacity in a conventional ice making plant would require a tank



MULTI PASS BRINE COOLER.

In this cooler the tubes are placed in groups. The cast iron heads are so arranged that the brine is forced back and forth a number of times through the cooler by the brine pump. This type usually is mounted outside the brine tank. The vertical rigs shown on this and the single pass cooler are ammonia liquid level indicators, consisting of a float and an indicating device.

50 ft. long, 20 ft. wide and 45 ft. deep, containing three hundred and sixty 300-lb. ice cans. The power required to operate the scraper blades and circulate the water through a "pack ice" machine does not exceed 13 h.p.

Making Ice Briquettes.

The advantages of this machine for meat plant uses and the savings in space and operating costs are readily apparent. It has made can ice making obsolete for many purposes. For many processing uses the ice could be used in the form in which it is produced. When it is required to use it for space cooling it can be spouted directly from the machine to a briquette machine and formed into briquettes. The usual practice is to make these in ½-lb. sizes.

This machine makes briquettes with curved surfaces, so that there will be but few points of contact when the briquettes are placed in a car bunker. This prevents freezing into a solid mass. In railroad car icing it is desirable to spout the briquettes into the bunkers.

Due to the peculiar form of the briquettes it is possible to store them in bins without their freezing together. When the trap door in the bottom is opened the briquettes will spout out in much the same manner that coal is spouted out of a bin. The operation of crushing the ice is eliminated and the process of icing greatly simplified.

Compressor Improvements.

Many of the improvements made recently in the reciprocating compressor, including multiple effect compressors, two stage compressors, plate valves, feather valves, sleeve valves, etc., were thought to be of lasting benefit. But recently there has been developed and placed on the market a rotary compressor which, due to a new principle incorporated, actually improves with use. It has a volumetric efficiency of about 97 per cent compared with an efficiency of 76 to 80 per cent for the reciprocating compressor.

Liquid slugs will not harm this rotary compressor. It will take liquid until the motor stalls. It can be operated at high speeds quite easily. Direct connection to lower cost motors is possible, with a consequent saving in motor first cost. Big, slow synchronous motors cost considerably more than high speed motors, due to the larger amounts of material required in their construction.

The development of quick freezing may cause considerable change in meat merchandising methods. At least the possibilities are great enough to warrant the packer following closely all developments along this line. It is a comfort for the packer to know that by the addition of a rotary compressor

to his equipment he can provide suitable temperatures for quick freezing.

For Quick Freezing Work.

When this device is installed the reciprocating compressor is used to compress ammonia gas received from the discharge of the rotary compressor, which can be employed as a booster compressor, taking gas from a very low temperature evaporator at say 50 degs. Fahr. below zero at perhaps 15 in. of vacuum.

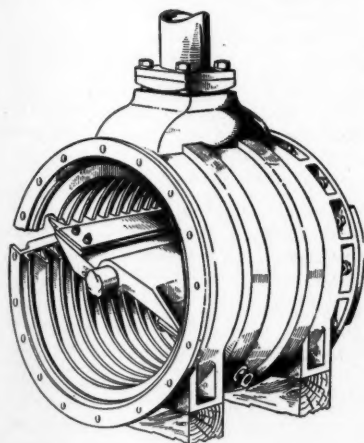
Of course in this case the evaporators in the low temperature plant would have to be supplied with considerably more coil surface, and the insulation increased to around 12 in. of sheet cork to obtain proper operating conditions.

The important thing for the packer to remember when he is ready to enter into quick freezing is that the method does not make his existing equipment worthless. But he does require additional equipment.

Specially designed reciprocating ammonia compressors are also used in booster work. In fact, this was orthodox practice in some plants for many years. But the rotary compressor possesses so many good features that the trend has rather been toward its use.

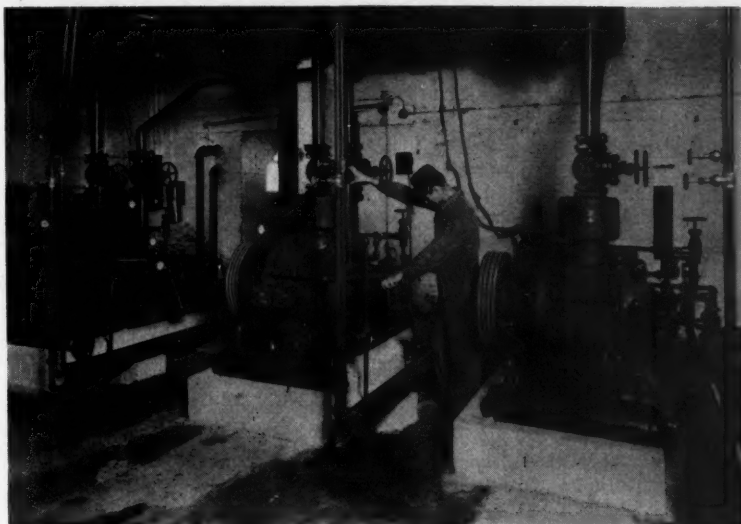
Condenser Design Simplified.

Improvements have not been confined to compressors, however. Other details of the high pressure side also have been made better and more efficient in all respects. The old space-consuming, many-jointed and valved pipe condenser has been displaced in the more modern plants by the shell and tube condenser of either the ver-



LARGE ICE MAKING CAPACITY.

This Pack Ice machine, measuring 40 in. in diameter and 46 in. long, has an ice making capacity of 25 tons daily. It consists essentially of a cast iron shell and a corrugated liner. Ammonia is circulated between the two. The ice is frozen from water pumped into the liner. A scraper removes the ice as it is formed. The ice is carried out of the machine with the water, the two being separated in a perforated bin. The water is then re-circulated through the machine.



FIRST STAGE IN LOW TEMPERATURE FREEZING.

These Vilter rotary compressors are installed in the plant of the Texas Ice & Refrigerating Co., Fort Worth, Tex. They are used in producing temperatures as low as 30 degs. Fahr. below zero for freezing eggs. They are driven from motors by V belts.

Rotary compressors are finding a rather wide field for booster work. In one plant three motor driven compressors of this type are used in the first stage for compressing ammonia from 10-in. vacuum to 30 lbs. discharge over to the suction of a reciprocating compressor, which finished the second and final stage of compression.

tical single pass type for installation out-of-doors if desired, or the horizontal multi-pass type.

Ease of cleaning, erection and operating, small space requirements and an emergency container for ammonia, as well as a lower first cost and long life make this equipment very attractive to the packer who is seeking better refrigerating efficiency and lower refrigerating costs.

Simple but effective foreign gas eliminators are now available to keep a system free from non-condensable gases. Through their aid it is possible to get lower discharge pressures and consequently lower power costs.

Greatly improved systems of lubrication, fully automatic in operation, and very excellent lubricating oils insure proper lubrication of the equipment at all times.

Power Costs Reduced.

For power transmission to the compressor the latest developments in the V and cog belt have proved to be very good.

The synchronous motor direct-connected to the compressor, however, is the most desired type of power equipment, as not only are belt losses eliminated, but a synchronous motor built with the proper "leading power factor" has the ability to correct the "lagging power factor" of the other small motors in a plant, so that the final power factor is "unity" or very close to it. And the power company invariably gives a premium for this most desirable electrical load.

A meat plant installed a large syn-

chronous motor on a modern compressor, doubled the refrigeration capacity and, due to other improvements about the plant, tripled the refrigeration output. The average monthly power bill before these changes were made was \$713.76. After the change the bill increased only \$380.26 per month. It is quite evident that the new equipment will soon pay for itself, after which there will be a large annual profit.

Thermostatic Control Helps.

In this same plant there were seven different coolers and freezers. The regulation of the ammonia feed to these various evaporators had always presented a problem when manually operated expansion valves or automatic expansion valves of the pressure reduction type were used. The compressor was either receiving superheated gas or wet gas most of the time.

These bad conditions were improved by installing thermally controlled expansion valves which automatically regulated the feed on the direct expansion piping in accordance with the load on each room and the load on the compressor.

A large bunker coil over which air was circulated by a large fan for cooling a manufacturing room in a meat plant was changed over to flooded operation by means of an accumulator and headers. The feed for this coil was controlled by means of a float valve installed alongside the accumulator. The final result was that a minimum of attention was required to secure high refrigerating efficiency.

(Continued on page 37.)

Meat Dealers Form Voluntary Chain to Sell Other Foods

"Federated Food Markets" is the title under which members of the New York Retail Meat Dealers' Association will operate as a voluntary chain, according to plans presented to the various branches of the association at their most recent meetings.

The purpose of establishing this voluntary chain is to give to retail meat dealers not only buying advantages and those of collective advertising, but the advantages of collective planning to sell more goods with greater satisfaction to the consumer and a better profit to the members.

Privately-owned chains have long found Greater New York a profitable market, but the voluntary chain idea is said to have gained little or no headway in this area, which represents approximately one-tenth of the food market of the United States. The New York Retail Meat Dealers' cooperative, therefore, is the first large-scale invasion of the metropolitan district by organized independents.

Plan of Operations.

Commenting on the plan the Albert Frank Company, which is working in cooperation with the association in its development, said:

"Efficient selling, of course, demands foresight and planning. And the scientific pre-planning of sales is the very keynote of the retail meat dealers organization. From week to week and month to month, consumer demand will be carefully analyzed and sales plans set up which will permit member-stores to benefit to the utmost from current buying trends and varying consumer tastes.

"The outline of selling activities will be a practical guide to the member-merchant in securing increased volume, adequate mark-up and increased item transactions. With selling activities established well in advance, buying will be correlated. In other words, buying will take its proper place in relationship to the other activities of this co-operative plan.

"The cooperative will operate under the firm style of 'Federated Food Markets.' It will not at present conduct warehouses or perform any of the other functions of the wholesaler—the members preferring to confine their efforts to the chief function of their businesses—selling the consumer. It will, however, through synchronized selling, secure for its members the advantages of mass buying.

"Supporting the advanced step of carefully coordinating and pre-planning selling activities, the Federated Food Markets will utilize every practical means of advertising. The advertising program will be organized about a powerful newspaper campaign. This newspaper advertising will be distinctive and mark definite progress in the design of chain food store publicity. And by coordinating the window and store display with the design features of the newspaper advertising, the member-stores will be closely linked with the demand developed by the newspaper space program.

Open Policy on Brands.

"In order to serve the consumer efficiently Federated Food Markets will have an open policy regarding the handling of nationally advertised goods, jobbers' brands and private brands. The members, in other words, will retain their ability to serve customers with the merchandise they prefer.

"It will also be their policy to maintain high standards of store and window display material. Eventually, through the direct work of the Federated Food Markets and the cooperative work by manufacturers and suppliers, practically every form of general and neighborhood advertising will be brought into play.

The executives and directors of the New York State Association of Retail Meat Dealers expect a very large proportion of the membership to participate in this undertaking.

"As the organization of the cooperative is proceeding at present, it is anticipated that buying, selling and advertising activities will be functioning fully within the next sixty days."

GRADED BEEF IN HOTEL TRADE.

Hotels and restaurants handling government-graded and stamped beef will be furnished copies of a poster in color for use in their dining rooms announcing in large letters, "We serve U. S. Government Graded and Stamped Beef."

It is pointed out on the poster that "uniform quality is assured," that "you may order steaks and roasts with confidence," and that "farmers will produce more choice beef if you demand it." The poster features in color on a black background, a choice rib of beef cooked ready to serve and a fresh loin and rib, showing distinctly the ribbon brand "U. S. choice steer."

This poster is issued by the U. S. Bureau of Agricultural Economics in an effort to help educate consumers concerning government graded and stamped beef, also to assist hotel and restaurant operators to procure maximum results

from their efforts to popularize officially graded beef.

The poster is issued free to users of government graded and stamped beef. Copies can be secured from the bureau at Washington, D. C., if the request is accompanied by a statement to the effect that government graded and stamped beef is being served to patrons. The poster is not available to a hotel or restaurant that is not serving officially graded and stamped beef.

Accompanying the poster is a leaflet, entitled "Beef Grading and Stamping Service," issued as Leaflet No. 67 of the U. S. Department of Agriculture.

DUTCH FORM MEAT GROUP.

The Association of Dutch Exporters of Meats and Meat Products has been established at 39 Lange Burchstraat, Nijmegen, Holland, according to advice to the Netherlands Chamber of Commerce in New York City, as one of the first cooperative selling organizations forced into being as a result of import quota measures in various countries. Its president is S. Van Zwannenberg, member of the firm of Zwannenberg of Oss, Holland, one of Holland's largest packing houses.

It is believed that this example will be followed by other groups, such as in the case of bulb exporters, cheese manufacturers and others. This practice is against the traditional policy of the Dutch producer groups to preserve the individualistic principles of their members.

CHAIN STORE NOTES.

The Great Atlantic & Pacific Tea Co. reports \$63,000,000 spent in Illinois for food products last year.

Consolidated sales of Safeway Stores, Inc., for the four weeks ended April 23, 1932, totaled \$18,411,698. The number of stores in operation on April 23 totaled 3,527.

National Tea sales for the four weeks ended April 23 totaled \$5,386,777, a decline of 11 per cent from the 1931 period. For the sixteen weeks ended April 23 sales at \$21,747,814 were 12½ per cent less than those of the same period a year ago.

Sales of the Kroger Grocery & Bakery Co. for the four weeks period ended April 23 totaled \$17,190,044 compared with \$20,804,136 for the 1931 period, a decrease of 17 per cent. Sales for the year to April 23 totaled \$67,903,652, a decline of 15 per cent. In the same period retail food prices have declined 16.9 per cent according to official figures. The average number of stores in operation during the period ended April 23, 1932, was 4,845 compared with 5,057 a year ago.

Expansion of the voluntary chain known as International Grocers Alliance was made recently by the addition of more than 650 stores in San Francisco, Fresno and Oakland, Calif. Already more than 250 of these independents are reported to have remodeled their stores to conform to I. G. A. standards. The stores will be serviced by Haas Bros. San Francisco, a parent I. G. A. supply depot. Further expansion on the coast is contemplated.

Packers Cannot Handle Unrelated Lines

Supreme Court Rules That Those Who Signed Agreement to Stay Out Must Now Abide by It

Packers who in 1920 agreed to a court ruling forbidding them to handle unrelated food lines cannot now obtain a modification of that decree.

In spite of the fact that food distribution conditions have basically changed, these packers are not permitted to alter their merchandising methods to meet the situation.

This is the ruling of the federal Supreme Court on the appeal of these packers for modification of the so-called "consent decree" of 1920. Modification granted by the lower court is reversed on appeal.

It was a "four to two" decision, two of the justices expressing the belief that these packers had a right to relief. Three other justices did not participate.

The majority decision admitted that these packers had rights to do what they now ask, but adds: "Wisely or unwisely, they submitted to these restraints upon the exercise of powers that would normally be theirs. They chose to renounce what they might otherwise have claimed, and the decree of a court confirmed the renunciation and placed it beyond recall."

Newest Judge Writes Opinion.

The opinion, written by Justice Cardozo, the newest member of the Supreme Court, denied the four large packers any redress from the provisions of the decree, including privilege of dealing at wholesale in groceries, and reversed the decision of the supreme court of the District of Columbia handed down in January, 1931, permitting partial modification.

According to the majority opinion, the original decree limiting the four packers involved to a business in meats and meat products must stand unmodified. The opinion held that the showing of changed conditions in the food industry was not sufficient to justify any relaxation of the prohibitions of the decree.

Would Have Benefited Consumer.

The dissenting opinion—on the other hand—cited operating losses suffered by these packers. It pointed out that diversification of their business which would be permitted by modification of the injunction is in harmony with present legitimate tendencies in the business of producing and selling meat,

groceries and all other articles of food.

Should these packers be permitted (this opinion held) to more efficiently use their equipment to lessen operating expenses, it would make for lower prices, and so be in the public interest.

The 1920 decree was agreed to by the then five large packers after almost 20 years of litigation and criticism. It was designed to end charges of monopolization in their field, and to remove any potential threat of a monopoly in the nation's food supply.

The five packers participating in the decree were Armour and Company, Swift & Company, Morris & Co., the Cudahy Packing Co. and Wilson & Co. The number was later reduced to four with the absorption of Morris & Co. by Armour.

In 1929 Armour and Company and Swift & Company sought to have the decree modified by removing certain of its restrictions. The other two packing companies joined in the action so as to avail themselves of any modification granted their competitors.

Four Out of Nine.

The members of the court constituting the majority in the decision just rendered were Justices Cardozo, McReynolds, Brandeis and Roberts. The dissenting opinion was rendered by Justice Butler and concurred in by Justice Van Devanter. Chief Justice Hughes, Justice Sutherland and Justice Stone took no part in the consideration and decision of the case.

The majority opinion of the six par-

ticipating justices, as rendered May 2, 1932, is as follows:

TEXT OF THE DECISION.

UNITED STATES

V.

SWIFT & COMPANY ET AL.;
AMERICAN WHOLESALE GROCERS
ASSOCIATION

ET AL.

V.

SWIFT & COMPANY ET AL.;
NATIONAL WHOLESALE GROCERS
ASSOCIATION

V.

SWIFT & COMPANY ET AL.;
Supreme Court of the United States.
Nos. 568-70.

On appeals from Supreme Court of the District of Columbia.

John Lord O'Brian, assistant to the attorney general (Thomas D. Thacher, solicitor general, Charles H. Weston, and Hammond E. Chaffetz with him on the brief), for the United States; Edgar Watkins (Mac Asbill and Edgar Watkins, jr., with him on the brief), for the American Wholesale Grocers Association; William C. Breed (Dana T. Ackery, Sumner Ford, and Edward A. Craighill, jr., with him on the brief), for the National Wholesale Grocers Association; Frank J. Hogan (Paul M. Godehn, Henry Veeder, and Charles J. Faulkner, jr., with him on the brief), for Swift & Company et al.; Geo. A. Clough and R. C. Fulbright filed brief for the American National Live Stock Association, National Wool Growers Association and National Swine Growers Association, as amici curiae; Dayton Moses filed brief for the Texas & Southwestern Cattle Raisers' Association and the Kansas Livestock Association, as amici curiae.

Opinion of the Court.

Mr. Justice Cardozo delivered the opinion of the court.

A decree of the Supreme Court of the District of Columbia has modified an earlier decree of the same court which enjoined the continuance of a combination in restraint of trade and commerce.

Separate appeals, one by the United States of America, and the others by associations of wholesale grocers intervening by leave of court, have brought the case here (Judicial Code, Sec. 238; U. S. Code, Title 28, Sec. 345).

In February, 1920, a bill was filed by the Government under section 4 of the Act of July 2, 1890 (c. 647, 26 Stat. 209, U. S. Code, Title 15), known as the Sherman Anti-trust Act, against the five leading meat packers in the United States to dissolve a monopoly. The packers joined as defendants were Swift & Company, Armour & Company,

Swift Not Affected

G. F. Swift, president of Swift & Co., said that the Supreme Court action reversing the modification of the packers' consent decree would have practically no effect on the company's current business.

"The court's decision," he said, "will merely limit our operations to those in which we have been engaged during the last twelve years. We had hoped for a favorable decision so that we might handle canned goods along with meat and produce. This would have made it possible to reduce distribution costs not only on meat but other food items as well. Naturally this would have benefited producers, retail dealers and consumers as well as the packers."

Wilson & Co., the Morris Packing Company, and the Cudahy Packing Company, together with their subsidiaries and also their chief officers.

The charge was that by concert of action the defendants had succeeded in suppressing competition both in the purchase of livestock and in the sale of dressed meats, and were even spreading their monopoly into other fields of trade.

What They Were Charged With.

They had attained this evil eminence through agreements apportioning the percentages of livestock to which the members of the combinations were severally entitled; through the acquisition and control of stockyards and stockyard terminal railroads; through the purchase of trade papers and journals whereby cattle raisers were deprived of accurate and unbiased reports of the demand for livestock; and through other devices directed to unified control.

"Having eliminated competition in the meat products; the defendants next took cognizance of the competition which might be expected" from what was characterized as "substitute foods." To that end, so it was charged, they had set about controlling the supply of "fish, vegetables, either fresh or canned, fruits, cereal, milk, poultry, butter, eggs, cheese and other substitute foods ordinarily handled by wholesale grocers or produce dealers." Through their ownership of refrigerator cars and branch houses as well as other facilities, they were in a position to distribute "substitute foods and other unrelated commodities" with substantially no increase of overhead.

Whenever these advantages were inadequate, they had recourse to the expedient of fixing prices so low over temporary periods of time as to eliminate competition by rivals less favorably situated. Through these and other devices there came about in the view of the Government an unlawful monopoly of a large part of the food supply of the nation. The prayer was for an injunction appropriate to the case exhibited by the bill.

The defendants consented to dismemberment, though answering the bill and traversing its charges. With their answer there was filed a stipulation which provided for the entry of a decree upon the terms therein set forth and provided also that the decree "shall not constitute or be considered as an adjudication that the defendants, or any of them, have in fact violated any law of the United States." The decree entered on Feb. 27, 1920, enjoined the defendants from maintaining a monopoly and from entering into or continuing any combination in restraint of trade and commerce.

Other Prohibitions.

In addition they were enjoined both severally and jointly from (1) holding any interest in public stockyard companies, stockyard terminal railroads or market newspapers, (2) engaging in, or holding any interest in, the business of manufacturing, selling or transporting any of 114 enumerated food products (principally fish, vegetables, fruit and groceries), and 30 other articles unrelated to the meat packing industry; (3) using or permitting others to use their distributive facilities for the handling of any of these enumerated articles, (4) selling meat at retail, (5) holding any

interest in any public cold storage plant, and (6) selling fresh milk or cream.

No injunction was granted in respect of the sale or distribution of poultry, butter, cheese and eggs, though these had been included in the bill among the substitute foods which the defendants were seeking to engross.

The decree closed with a provision whereby jurisdiction of the cause was retained for the purpose of taking such other action or adding at the foot such other relief "as may become necessary or appropriate for the carrying out and enforcement" thereof, "and for the purpose of entertaining at any time hereafter any application which the parties may make" with reference thereto.

The expectation would have been reasonable that a decree entered upon consent would be accepted by the defendants and by those allied with them as a definitive adjudication setting controversy at rest. The events that were to follow recount a different tale.

In April, 1922, the California Co-operative Canneries Corporation filed an intervening petition alleging that the effect of the injunction was to interfere with the performance by Armour and Company of a contract by which Armour had agreed to buy large quantities of California canned fruit, and praying that the decree be vacated for lack of jurisdiction. Leave to intervene was granted by the Court of Appeals of the District, which ordered "that such further proceedings thereupon be had as are necessary to determine the issue raised."

Petitions for Relief.

In November, 1924, motions for like relief were made by Swift and by Armour, their subsidiaries and officers. The motions were denied by the Supreme Court of the District, and thereafter were considered by this court, which upheld the consent decree in the face of a vigorous assault. *Swift & Co. v. United States*, 276 U. S. 311.

In the meantime, however, an order had been made on May 1, 1925, by the Supreme Court of the District at the instance of the California Canneries whereby the operation of the decree as a whole was suspended "until further order of the court to be made, if at all, after a full hearing on the merits according to the usual course of chancery proceedings" (see *United States v. California Canneries*, 279 U. S. 553, 555). This order of suspension remained in force till May, 1929, when a decision of this court swept the obstacle aside. *United States v. California Canneries*, supra.

The defendants and their allies had thus been thwarted in the attempt to invalidate the decree as of the date of its entry, and again the expectation would have been reasonable that there would be acquiescence in its restraints.

Once more the expectation was belied by the event. The defendants, or some of them, discovered as they thought that during the years that had intervened between the entry of the decree and its final confirmation, conditions in the packing industry and in the sale of groceries and other foods had been transformed so completely that the restraints of the injunction, however, appropriate and just in February, 1920, were now useless and oppressive.

The discovery or supposed discovery

had its fruit in the proceeding now before us. On April 12, 1930, the defendants Swift & Company and Armour and Company and their subsidiaries, being no longer under the shelter of an order suspending the injunction, filed a petition to modify the consent decree and to adapt its restraints to the needs of a new day.

What They Asked For.

The prayer was that the petitioners be permitted (1) to own and operate retail meat markets; (2) to own stock in stockyard companies and terminal railroads; (3) to manufacture, sell and deal in the 144 articles specified in paragraph fourth of the decree, which for convenience will be spoken of as "groceries"; (4) to use or permit others to use their distributive facilities in handling such commodities; and one of the defendants, Swift & Company, asked in addition that the defendants be permitted to hold interests in public cold storage warehouses and to sell fresh milk and cream.

Of the five defendants named in the original suit, one, Morris & Company, sold out to Armour & Company in 1923, and discontinued business. The two other defendants, Wilson and Cudahy, did not join in the petition to modify the decree, but stated in open court that they would consent to such modification as the court might order provided it be made applicable to the defendants equally.

All the requests for modification were denied except numbers 3 and 4, of which 4 is merely ancillary to 3 and calls for no separate consideration. The modification in respect of number 3 gave permission to deal at wholesale in groceries and other enumerated commodities, but maintained the injunction against dealing in them at retail. In every other respect, the decree of Feb. 27, 1920, was continued in force as originally entered. The modifying decree, which was entered Jan. 31, 1931, is the subject of this appeal.

We are not doubtful of the power of a court of equity to modify an injunction in adaptation to changed conditions though it was entered by consent. The power is conceded by the Government, and is challenged by the interveners only.

Power to Modify Decree.

We do not go into the question whether the intervention was so limited in scope and purpose as to withdraw this ground of challenge, if otherwise available. Standing to make the objection may be assumed, and the result will not be changed. Power to modify the decree was reserved by its very terms, and so from the beginning went hand in hand with its restraints. If the reservation had been omitted, power there still would be by force of principles inherent in the jurisdiction of the chancery.

A continuing decree of injunction directed to events to come is subject always to adaptation as events may shape the need. *Ladner v. Siegel*, 298 Pa. St. 487, 494, 495; *Emergency Hospital v. Stevens*, 146 Md. 159; *Larson v. Minn. N. Electric Ry. Co.*, 136 Minn. 423; *Low v. Prospect Hill Cemetery Assn.*, 75 Neb. 85.

The distinction is between restraints that give protection to rights fully accrued upon facts so nearly permanent

as to be substantially impervious to change, and those that involve the supervision of changing conduct or conditions and are thus provisional and tentative (Ladner v. Siegel, supra). The result is all one whether the decree has been entered after litigation or by consent (American Press Assn. v. United States, 245 Fed. 91).

In either event, a court does not abdicate its power to revoke or modify its mandate if satisfied that what it has been doing has been turned through changing circumstances into an instrument of wrong. We reject the argument for the interveners that a decree entered upon consent is to be treated as a contract and not as a judicial act. A different view would not help them, for they were not parties to the contract, if any there was. All the parties to the consent decree concede the jurisdiction of the court to change it.

Says It Wasn't a Contract.

The interveners gain nothing from the fact that the decree was a contract as to others, if it was not one as to them. But in truth what was then adjudged was not a contract as to anyone. The consent is to be read as directed toward events as they then were. It was not an abandonment of the right to exact revision in the future, if revision should become necessary in adaptation to events to be.

Power to modify existing, we are brought to the question whether enough has been shown to justify its exercise.

The defendants, controlled by experienced business men, renounced the privilege of trading in groceries, whether in concert or independently and did this with their eyes open. Two reasons, and only two, for exacting the surrender of this adjunct of the business were stated in the bill of complaint. Whatever persuasiveness the reasons then had, is theirs with undiminished force today.

The first was that through the ownership of refrigerator cars and branch houses as well as other facilities, the defendants were in a position to distribute substitute foods and other unrelated commodities with substantially no increase of overhead.

There is no doubt that they are equally in that position now. Their capacity to make such distribution cheaply by reason of their existing facilities is one of the chief reasons why the sale of groceries has been permitted by the modified decree, and this in the face of the fact that it is also one of the chief reasons why the decree as originally entered took the privilege away.

Mere Size Not an Offense.

The second reason stated in the bill of complaint is the practice followed by the defendants of fixing prices for groceries so low over temporary periods of time as to eliminate competition by rivals less favorably situated.

Whether the defendants would resume that practice if they were to deal in groceries again, we do not know. They would certainly have the temptation to resume it. Their low overhead and their gigantic size, even when they are viewed as separate units, would still put them in a position to starve out weaker rivals.

Mere size, according to the holdings of this court, is not an offense against the Sherman Act unless magnified to a

point at which it amounts to a monopoly (United States v. United States Steel Corp., 251 U. S. 417; United States v. International Harvester Co., 274 U. S. 693, 708), but size carries with it an opportunity for abuse that is not to be ignored when the opportunity is proved to have been utilized in the past.

The original decree at all events was framed upon that theory. It was framed upon the theory that even after the combination among the packers had been broken up and the monopoly dissolved, the individual units would be so huge that the capacity to engage in other forms of business as adjuncts to the sale of meats should be taken from them altogether.

Privilege to Deal in Groceries.

It did not say that the privilege to deal in groceries should be withdrawn for a limited time, or until the combination in respect of meats had been effectually broken up. It said that the privilege should be renounced forever, and this whether the units within the combination were acting collectively or singly. The combination was to be disintegrated, but relief was not to stop with that.

To curb the aggressions of the huge units that would remain, there was to be a check upon their power, even though acting independently, to wage a war of extermination against dealers weaker than themselves. We do not turn aside to inquire whether some of these restraints upon separate as distinguished from joint action could have been opposed with success if the defendants had offered opposition. Instead, they chose to consent, and the injunction, right or wrong, became the judgment of the court.

Groceries and other enumerated articles they were not to sell at all, either by wholesale or by retail. Even the things that they were free to sell, meats

and meat products, they were not to sell by retail. The court below annulled the restraint upon sales of groceries by wholesale, but retained the prohibition in respect of sale by retail both for groceries and for meats.

The one prohibition equally with the other was directed against abuse of power by the individual units after the monopoly was over; and the death of the monopoly, the breaking up of the combination, if an adequate reason for terminating one of them, is an adequate reason for terminating both.

Still in Place of Power.

We have said that the defendants are still in a position, even when acting separately, to starve out weaker rivals, or at least that the fear of such abuses, if rational in 1920, is still rational.

The meat monopoly has been broken, for the members now compete with one another. The size of the component units is substantially unchanged. In 1929, the latest year for which any figures are furnished by the record, the sales made by Swift and Armour, each, amounted to over a billion dollars; those made by all the defendants together to over \$2,500,000,000; and those made by their 13 chief competitors to only \$407,000,000.

Size and past aggressions induced the fear in 1920 that the defendants, if permitted to deal in groceries, would drive their rivals to the wall. Size and past aggressions leave the fear unmoved today. Changes there have been that reduce the likelihood of a monopoly in the business of the sale of meats, but none that bear significantly upon the old-time abuses in the sale of other foods. The question is not whether a modification as to groceries can be made without prejudice to the interests of producers of cattle on the hoof. The question is whether it can be made without prejudice to the interests of the classes whom this particular restraint was intended to protect.

Much is made in the defendant's argument of the rise of the chain stores to affluence and power, and especially of chains for the sale of groceries and other foods. Nothing in that development eradicates the ancient peril. Few of the chain stores produce the foods they have for sale, and then chiefly in special lines. Much, indeed most, of what they offer, they are constrained to buy from others. They look to the defendants for their meats, and if the ban of this decree is lifted, they will look to the defendants for other things as well. Meats and groceries today are retailed at the same shops, departments of a single business.

Hold Position of Vantage.

The defendants, the largest packers in the country, will thus hold a post of vantage, as compared with other wholesale grocers, in their dealings with the chains. They will hold a post of vantage in their dealings with others outside the chains. When they add groceries to meats, they will do so, they assure us, with substantially no increase of the existing overhead. Thus in the race of competition they will be able by their own admission to lay a handicap on rivals overweighted at the start. The opportunity will be theirs to renew the war of extermination that they waged in years gone by.

Sporadic instances of unfair prac-

May Ask Rehearing

Decision of the U. S. Supreme Court in refusing modification of the consent decree in no way affects the meat and by-products business of Armour and Company, but that company may consider a petition for a rehearing when it is in receipt of the full text of the decision, said T. G. Lee, president of Armour and Company.

"Its only effect is to prevent Armour and Company from handling a full line of foods in addition to meats," he said.

"As a matter of fact we have handled these so-called unrelated lines only in a small way and in minimum amounts since entry of the decree in 1920.

"Naturally the decision is disappointing. Through handling of a full line of foods, administrative costs both on these additional lines and also on meats could have been reduced and this would have been of benefit both to producer and consumer, especially at this time when minimum distributive costs are of utmost importance.

"The matter of a petition for rehearing will be fully considered when we receive the full text of the decision."

tices even in the meat business are stated in the findings to have occurred since the monopoly was broken, practices as to which the defendants' officers disclaim responsibility or knowledge. It is easy to make such excuses with plausibility when a business is so huge. They become less plausible when the size of the business is moderate. Responsibility is then centered in a few.

If the grocery business is added to the meat business, there may be many instances of unfair pressure upon retailers and others with the design of forcing them to buy from the defendants and not from rival grocers. Such at any rate was the rationale of the decree of 1920. Its restraints, whether just or excessive, were born of that fear.

The difficulty of ferreting out these evils and representing them when discovered supplied an additional reason why we should leave the defendants where we find them, especially since the place where we find them is the one where they agreed to be.

There is need to keep in mind steadily the limits of inquiry proper to the case before us. We are not framing a decree. We are asking ourselves whether anything has happened that will justify us now in changing a decree. The injunction, whether right or wrong, is not subject to impeachment in its application to the conditions that existed at its making.

Reversing and Readjusting.

We are not at liberty to reverse under the guise of readjusting. Life is never static, and the passing of a decade has brought changes to the grocery business as it has to every other. The inquiry for us is whether the changes are so important that dangers, once substantial, have become attenuated to a shadow.

No doubt the defendants will be better off if the injunction is relaxed, but they are not suffering hardship so extreme and unexpected as to justify us in saying that they are the victims of oppression. Nothing less than a clear showing of grievous wrong evoked by new and unforeseen conditions should lead us to change what was decreed after years of litigation with the consent of all concerned.

The case comes down to this: the defendants had abused their powers so grossly and persistently as to lead to the belief that even when they were acting separately, their conduct should be subjected to extraordinary restraints. There was the fear that even when so acting they would still be ready and able to crush their feeble rivals in the sale of groceries and kindred products by forms of competition too ruthless and oppressive to be accepted as fair and just.

Wisely or unwisely, they submitted to these restraints upon the exercise of powers that would normally be theirs. They chose to renounce what they might otherwise have claimed, and the decree of a court confirmed the renunciation and placed it beyond recall.

What was then solemnly adjudged as a final composition of an historic litigation will not lightly be undone at the suit of the offenders, and the composition held for nothing.

The decree should be reversed and the petitions dismissed.

Dissenting Opinion.

The dissenting opinion rendered by Justice Butler and concurred in by Justice Van Devanter, is as follows:

The facts on which the District Supreme Court allowed modification of parts of the 1920 consent injunction are set forth in its findings prepared in accordance with Equity Rule 70½. They are discussed and amplified in a painstaking opinion contained in the record. I think they are sustained by the evidence and are sufficient to support the decree.

Conditions affecting competition in the lines of business carried on by defendants have changed since 1920. Indeed the Government, after the introduction of evidence by appellees, (Continued on page 56.)

SWIFT STATES ITS CONDITION.

In a statement sent to its stockholders this week Swift & Company reports its sales volume 5 per cent larger than last year, though dollar realizations are less. Its inventories are carried at the lowest price in 30 years. It has no bank loans or short term borrowings.

The statement, over the signature of treasurer L. A. Carton, is as follows: To the Shareholders of Swift & Company:

We take this opportunity to advise you that the ruling of the Supreme Court in the consent decree case will have no appreciable effect on our current operations.

The recent ruling in the courts leaves us in the same position to serve our trade as heretofore, the court declaring modification of their previous ruling unnecessary for this purpose.

There will therefore be a continuation of our pleasant relations with our customers as in the past, with improvement as opportunity offers, and we welcome suggestions from them that will enable us to render them a service that will help them to increase their trade. That you may better understand the effective organization within Swift & Company and their superior financial standing at this time, we submit the following for your information:

With no bank loans or other short term borrowings, Swift & Company has Cash in bank, U. S. notes, bonds—and other listed securities \$ 34,000,000
Inventories of raw materials, products, and supplies, carried at the lower of cost or market..... 71,000,000
Accounts receivable, after deducting for bad or doubtful items 44,000,000
Other good securities..... 10,000,000

Total current assets...\$159,000,000
against which there are no current borrowings.

Our sales, expressed in money, are running 20 per cent less than last year. Expressed in weight, sales are 5 per cent larger.

The results for the first six months of this year, after writing off inventory losses due to fall in prices, are substantially better than for the same period last year.

At the present time our inventories are carried at the lowest price in 30 years. From this position, a moderate improvement in business should give us satisfactory earnings.

SWIFT INTERNATIONAL REPORT.

Compania Swift Internacional was reported in a strong cash position by president Edward F. Swift in a letter to stockholders issued during the week. Mr. Swift said that the company had no bank debts or any other obligation except current trade debts.

"It seems desirable to inform the shareholders of Compania Swift Internacional as to the condition of the company," said Mr. Swift. "The company has no bank debts or any other obligation except current trade debts not yet due."

"On the other side, it has an unusually strong financial position represented by surplus resources in cash, United States government and other marketable securities, with \$10,000,000 United States gold in addition to its net working capital of \$15,000,000, making a total of \$25,000,000 free liquid resources, against which there are no obligations of any kind."

"This is equal to \$16.66 United States gold per share. The estimated earnings for the first four months of 1932 equal or exceed the earnings for the same period in 1931 and fully cover dividend requirements. Business tonnage is being maintained and indications are that the results will continue to be satisfactory."

PACKER AND FOOD STOCKS.

Price ranges of packer, leather companies, chain stores and food manufacturers' listed stocks, May 4, 1932, or nearest previous date, with number of shares dealt in during week, and closing prices on April 27, 1932, or nearest previous date:

	Sales	High.	Low.	Clos.	Close
	Week ended	May 4.	May 4.	May 4.	April 27.
Amal. Leather.....	100	1/4	1/4	1/4	1/4
Do. Pfd.....	100	1/4	1/4	1/4	1/4
Amer. H. & L.....	100	1/4	1/4	1/4	1/4
Do. Pfd.....	2,500	5/4	5/4	5/4	5/4
Amer. Stores.....	12,400	31 1/2	30 1/2	31 1/2	31 1/2
Armour A.....	7,600	1	1	1	1
Do. B.....	4,500	1/4	1/4	1/4	1/4
Do. Ill. Pfd.....	850	6 1/2	6	6 1/2	6 1/2
Do. Del. Pfd.....	1,700	34 1/2	33 1/2	33 1/2	33 1/2
Barnett Leather.....	300	37	37	37	37
Beckwith Pack.....	300	37	37	37	37
Bohack, H. C.....	300	37	37	37	37
Do. Pfd.....	300	37	37	37	37
Brennan Pack.....	300	37	37	37	37
Do. Pfd.....	300	37	37	37	37
Chick C. Oil.....	400	6 1/2	6 1/2	6 1/2	6 1/2
Childs Co.....	1,800	21 1/2	21 1/2	21 1/2	21 1/2
Cudahy Pack.....	3,300	26 1/2	25 1/2	26 1/2	26 1/2
First Nat. Stores.....	6,400	41 1/2	40	41 1/2	41 1/2
Gen. Foods.....	37,400	30 1/2	28 1/2	30 1/2	30 1/2
Gobel Co.....	3,100	8 1/2	8 1/2	8 1/2	8 1/2
Gr. A.P. 1st Pfd.....	220	116 1/2	116	116 1/2	116 1/2
Do. New.....	330	120	120	120	120
Hormel, G. A.....	50	11	11	11	11
Hygrade Food.....	100	2 1/2	2 1/2	2 1/2	2 1/2
Kroger G. & B. 12.000.....	124 1/2	11 1/2	11 1/2	11 1/2	11 1/2
Libby McNeill.....	2,600	1 1/4	1 1/4	1 1/4	1 1/4
McMarr Stores.....	300	37	37	37	37
Mayer, Oscar.....	300	37	37	37	37
Mickelberry Co.....	300	37	37	37	37
M. & H. Pfd.....	50	6 1/4	6 1/4	6 1/4	6 1/4
Morrell & Co.....	500	29 1/2	29 1/2	29 1/2	29 1/2
Nat. Pfd. A.....	300	37	37	37	37
Do. B.....	300	37	37	37	37
Nat. Leather.....	1,150	1 1/2	1 1/2	1 1/2	1 1/2
Nat. Tea.....	200	5 1/2	5 1/2	5 1/2	5 1/2
Proc. & Gam. 11.400.....	304	28 1/2	28 1/2	28 1/2	28 1/2
Do. Pr. Pfd.....	30	91 1/2	91 1/2	91 1/2	91 1/2
Rath Pack.....	300	37	37	37	37
Safeway Strs.....	28,000	48 1/2	48 1/2	48 1/2	48 1/2
Do. 6% Pfd.....	170	73	73	73	73
Do. 7% Pfd.....	440	85 1/2	85	85 1/2	85 1/2
Stahl Meyer.....	300	37	37	37	37
Swift & Co.....	70,600	124 1/2	9 1/2	10 1/2	10 1/2
Do. Intl.....	20,850	15 1/2	15 1/2	15 1/2	15 1/2
Trans Pack.....	300	10 1/2	10	10 1/2	10 1/2
U. S. Cold Stor.....	300	10 1/2	10	10 1/2	10 1/2
U. S. Leather.....	1,000	1 1/4	1 1/4	1 1/4	1 1/4
Do. A.....	1,000	4 1/4	4	4 1/4	4 1/4
Do. Pr. Pfd.....	300	55 1/2	55	55 1/2	55 1/2
Wesson Oil.....	4,600	10	9 1/4	9 1/4	9 1/4
Do. Pfd.....	1,500	47 1/2	47	47 1/2	47 1/2
Do. 7% Pfd.....	500	1	1	1	1
Wilson & Co.....	300	2 1/2	2 1/2	2 1/2	2 1/2
Do. A.....	900	2 1/2	2 1/2	2 1/2	2 1/2
Do. Pfd.....	600	20	20	20	20

EDITORIAL

Bullish Factor in the Beef Outlook

Federal inspected slaughter of cattle during the first three months of 1932 was slightly larger than in the same period of 1931, but the average dressed weight was a little less, making the total beef supply about the same.

Proportion of steers slaughtered compared to the total slaughter in this period was extremely large, following an entire year when the steer slaughter was above average. The slaughter of cows and heifers, on the other hand, was the smallest for the period in years. This promises well for the future supply of beef cattle, but gives no indication of large supplies which may come in nearby months.

Another factor indicating a decline in cattle supplies during the summer months is the small number of cattle returned to the country for further feed. So far this year shipment of stocker and feeder cattle from principal markets back to the country was 40 per cent less than in the first quarter of 1931, and smallest for this period in 12 years.

In fact, the supply of cattle for market during the coming three months, from both feedlot and range, promises to be smaller than that of a year ago and considerably smaller than for any other recent year. From the standpoint of total meat supplies this would appear to be a bullish factor, and to balance in large measure the probable increase in supplies of pork meats which may be expected during the season.

They Spend Now to Keep Down Overhead

Construction material, equipment and labor costs are lower today than they have been for many years. They probably are lower than they will be several years hence. And it is possible that they never again will reach the low points now current.

Some packers are taking advantage of this situation to put their plants in first-class shape to face any situation that may arise. Building repairs and alterations that might be postponed without serious inconvenience are being made. New construction is being undertaken, and equipment that may have years of profitable usefulness is being replaced.

These packers are not idealists. They have no ideas that in spending money at this time to better plant conditions they are helping to bring back

prosperity. It is a cold-blooded business proposition with them. They are building and buying because it is profitable for them to do so. They see the opportunity to put their business in a strong competitive position and they simply are taking advantage of it.

The packer who postpones needed plant repairs, delays new construction or withholds spending for new equipment "until things pick up" will pay more for them. And this extra cost will place an added overhead cost on the business that the more farsighted packer will not be burdened with. And this added cost may be sufficient to determine whether or not a profit will result in times when price competition is keen.

This Is Meat and That Is Flour

Meat and flour are essential foods—necessary to bodily health and vigor. Raw materials of both are produced on the farm, sent to terminal markets, bought by processors, changed in form and sold to outlets which deal directly with the consumer. One fundamental difference is that meat is highly perishable, while flour is a product that is fairly stable.

Packer and miller are subject to the same economic conditions. Probably similar business methods would serve equally well in both cases, but in some respects their methods of operation are fundamentally different.

The miller estimates his sales of flour and buys wheat enough to manufacture this potential flour tonnage. The meat packer takes all of the livestock that is offered to him, regardless of consumptive demand. The miller takes precautions against losses; the packer by his methods often invites them.

When wheat supplies are in excess of needs the miller does not hold the bag. When livestock supplies are excessive the packer often has to force the production of his plant into consumption at a loss. Because flour production seldom is greatly in excess of potential needs, a fairly stable market exists. The packer frequently depresses the market and takes large inventory losses because he has overproduced.

The miller knows what it costs to produce a pound, sack or barrel of flour. In making his selling prices he adds enough to his production cost to leave him a profit. The packer knows what it costs him to produce a pound of meat, but he often ignores this cost in his effort to get greater volume or to gain a doubtful advantage over a competitor.

These are just a few comparative facts, not necessarily for odious comparison.

Practical Points for the Trade

(Contents of THE NATIONAL PROVISIONER are copyrighted and may not be reprinted except by permission)

Making Veal Loaf

Veal loaf is another product that finds wide demand during the warmer months, and a fairly good demand the year round. An Eastern packer wants formulas for veal loaf for his meat specialty department. He says:

Editor The National Provisioner:

We are developing our delicatessen manufacture and want to make several varieties of veal loaf. Can you give us a number of formulas and manufacturing directions for each?

This information has appeared previously in THE NATIONAL PROVISIONER, but the various veal loaf formulas are brought together again for the benefit of this packer and others who have not kept a formula file.

For the manufacture of a good commercial veal loaf, the following meats may be used:

- 50 lbs. boneless veal
- 40 lbs. extra lean pork trimmings
- 10 lbs. reasonably lean regular pork trimmings.

Seasoning:

- 3 lbs. salt
- 2 lbs. peeled onions
- 5 oz. ground white pepper
- 2 oz. ground nutmeg
- 1 oz. rubbed sage

The use of cereal or dry milk is optional. Ten pounds per hundredweight of meat may be used if desired.

Grind all of the meat and the onions through the $\frac{1}{8}$ -in. or $\frac{3}{32}$ -in. plate. Put in the mixer, add the seasoning and mix thoroughly.

Fancy Veal Loaf.

Following is an extra good formula for the manufacture of veal loaf:

- 75 lbs. veal, all fresh
- 75 lbs. pork, reasonably lean
- 2 whole lemons
- 2 lbs. butterine or butter
- 2 to 3 doz. of eggs
- 7 lbs. crisp milk crackers
- 12 oz. white ground pepper
- 3 lbs. salt
- 1 oz. mace
- $\frac{1}{2}$ oz. cardamom seed ground, or coriander seed
- $\frac{1}{2}$ oz. allspice
- 4 lbs. powdered skim milk

Grind the meat through the $\frac{7}{64}$ -in. plate of the grinder with the lemons and crackers.

Beat the eggs thoroughly, until they are very light and fluffy. Mix the spices with them and add 5 lbs. milk powder or cereal and 1 gallon of water. Mix well and add to the meat in the mixer. Then melt the butterine or butter and add to the meat while mixing.

Place the mixture in meat loaf pans and lay a few slices of dry salt fat back on top, 1-in. wide and $\frac{1}{4}$ -in. thick.

This is a high grade product and can

be sold only to a fancy trade or to a trade that has been educated to pay for a product of this grade. It should be made in small batches and sold fresh daily, if possible.

It can readily be seen that this is a product that must bring a good price. It should not be made a long time in advance but the manufacture regulated to the outlet, as the formula will indicate that it is a highly perishable product.

Another Veal Loaf Recipe.

Here is another veal loaf formula used by a producer of high grade loaves.

Meats:

- 120 lbs. veal (trimmed from heavy calves)
- 30 lbs. back fat pork trimmings
- 25 lbs. dried bread, soaked in
- 25 lbs. water

Grind all the above through the $\frac{1}{8}$ -in. or $\frac{3}{32}$ -in. plate of the grinder. Then put into the mixer and add seasoning.

Seasoning:

- 10 oz. ground white pepper
- 4 oz. mace
- $\frac{1}{2}$ oz. ground sage
- 4 lbs. salt

Mix thoroughly with the meat for

five minutes, or until it is a very stiff, tacky mass.

Pack in meat loaf pans and bake in a rotary gas oven, if possible, as a more uniform product is obtained thereby. Start at a temperature of 250 degrees and gradually raise to 300 degrees within the next two hours.

Before the loaf is put into the oven it may be brushed with egg white to develop and hold color, or when removed from the oven hot sugar water may be applied with a brush over the top of each loaf to develop the color.

Then allow the product to remain in natural temperatures for a few hours, if possible, before placing in the cooler, as delivery direct to cooler has a tendency to bleach the color.

When thoroughly chilled, wrap in parchment paper and tie with any desired colored twine.

Veal Loaf in Small Batches.

Good veal loaf may be made in batches of 50 lbs. and baked in an ordinary oven, as follows:

- 25 lbs. fresh boneless veal
- 25 lbs. fresh Boston or boneless butts, or any fresh lean pork.

Use one raw egg to each pound of meat, also one cup of cracker crumbs to each pound of meat, and seasoning as follows:

- 1 lb. salt
- 2 oz. granulated sugar
- 1 oz. rubbed sage
- 3 oz. ground white pepper
- 1 lb. peeled onions ground through hasher plate.

Grind veal, pork trimmings and onions through a medium fine plate of ordinary kitchen hasher, then place meats in a clean receptacle and add the raw eggs, cracker crumbs and seasoning and mix thoroughly by hand, kneading the meats well to insure an even distribution of the eggs, cracker crumbs, onions and spices.

After the meats are well mixed, make up in small loaves in suitable size, say about 5 lbs. each, and place in ordinary baking tin. It is well to reserve a little of the cracker crumbs and give the top of each loaf a coating of the crumbs.

Add just a little water to the meat mixture, but do not overdo this.

Brush the loaf with the white of egg just before placing in the oven.

BELGIAN IMPORT QUOTAS.

Import of cattle, hogs, beef, pork, frozen meats and butter into Belgium will in future require a special import concession of the Belgian ministry of agriculture, according to reports from Brussels.

Handling Casings

Do you know how to handle hog and sheep casings?

It means profit to you if you do and LOSS to you if you don't.

Complete directions for handling hog, sheep and beef casings, all the way from the killing floor to the storage room, have been prepared by THE NATIONAL PROVISIONER. They are invaluable to the packer who wants to handle his casings in the right way.

These may be had by subscribers, by sending in the attached coupon, together with a 2c stamp for each.

The National Provisioner:

Old Colony Bldg., Chicago, Ill.

Please send me directions for handling hog casings, sheep

(Cross out one not wanted.)

Name

Street

City

Enclosed find 2 cent stamp.

Deodorize Shortening

A packer in the South who makes vegetable shortening writes as follows concerning a recent difficulty:

Editor The National Provisioner:

We are making pure lard of very high class in spite of the fact that we have no deodorizer. However, we are having of late quite a bit of trouble with foreign odors in our vegetable oil shortening.

We have been making vegetable oil shortening for the past eighteen months and never have been troubled with any bad odors until lately. Perhaps it is because of the poor market for pure lard that shortening is very slow to move, and that it takes from three to four months to get rid of a tank of oil, and that is the reason that the oil gets to be somewhat rancid.

We thought perhaps you would be kind enough to show us how to do away with the foreign odor.

It is suggested that the inquirer arrange to use a deodorizing grade of vegetable activated carbon in his oil shortening, in order to do away with the foreign odors which are present. If he already has a filter press, this can probably be done with his existing equipment. But if he is not equipped with a filter press it will be necessary for him to install one. Manufacturers of equipment whose advertisements appear in THE NATIONAL PROVISIONER will be glad to let him know what size and kind of filter press he should install, and give him other data as to the layout and operation of his equipment.

Mold on Curing Vats

A packer in the East complains of mold on the outside of his pickling vats, and wants to know what to do about it. He writes:

Editor The National Provisioner:

Please let us know when mold bacteria gets on the outside of pickling vats if you can keep the meat in the vats and keep on applying hypochlorite to the outside. Will this affect the meat?

When mold appears in the plant, whether it be in the curing cellar or at any other point, it should be the signal for a thorough cleaning. Hypochlorite is used in the curing cellar and all other departments for eliminating mold.

It does no harm to meat in curing vats to apply the hypochlorite to the outside. Were some of it to get into the pickle it probably would do no harm, as the quantity would be very small compared to the quantity of pickle in the vat. In inspected plants government regulations require that meats be protected from contact with hypochlorite.

If you apply hypochlorite with a cloth or brush there would be small probability that any would get into the vats, particularly if care is taken. If the hypochlorite is applied by a spraying machine it would be well to cover the vats during the operation.

Watch "Wanted" page for bargains in Equipment.

Operating Pointers

For the Superintendent, the Engineer, and the Master Mechanic

PLANT COOLING IDEAS.

(Continued from page 29.)

The foregoing are but a few illustrations of improved methods and devices on the high pressure side which the meat packer can take advantage of to reduce his refrigerating costs. In arranging for the most economical operation of the low pressure side the packer should give consideration to a number of well-established facts.

Evaporator Efficiency Raised.

Heat transmits through a pipe coil faster when a liquid is on each side of the coil, such as a flooded coil in a brine tank. Turbulence of the liquid increases the rate of heat transfer. Also the greater the difference in temperature between the liquid ammonia and the brine, the greater will be the amount of heat transferred.

Of course the more rapid the rate of flow of the brine over the coil, and the larger the coil surface, the larger the heat flow will be. The coil should be designed with a minimum of static head, and so arranged that the evaporated ammonia can pass off quickly. It should also be so arranged that flash gas is kept out of the coil at all times.

Builders of refrigerating machinery now incorporate all of these desirable features in the present-day types of evaporators, even for room cooling, although the larger sized rooms are still

being very well served by direct expansion coils with hand-operated expansion valves. Aids to operation of these big coils are special two-arrow gauges which show the temperature of the returning gases as well as the pressure, and also by special gauges of the manometer type.

One extremely important point for low temperature work is to have the suction line big enough. If it is too small, and the line is very long, the resistance to the flow of the gas will cause the compressor to operate at an unnecessarily low suction pressure, with a consequent increase in the power bill.

It is also to be remembered that old style long coils, if changed to flooded operation, may have so much resistance generated by the passage of the ammonia through them that parts of the coils will be much warmer than other parts, and in some cases the difference may be so great as to be actually detrimental to efficient plant operation.

AUTOMATIC UNLOADER.

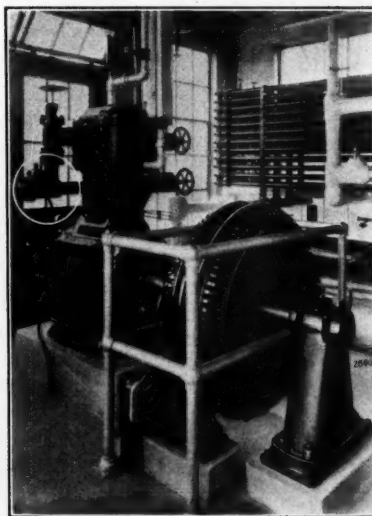
An instantaneous unloader for synchronous motor-driven compressors has been placed on the market recently by the Electric Machinery Mfg. Co., Minneapolis, Minn. This device, in conjunction with automatic control for the motor, makes the by-passing operation of the compressor entirely automatic, dispensing with the need of manual by-passing in starting.

Three important advantages are claimed in the use of this device. Automatic start and stop operation of the compressor units can be secured, the compressors starting and stopping by brine thermostats, suction pressure control or other means to maintain desired temperatures. Freedom is provided from shut-downs due to power disturbances. Without the use of an unloader, power disturbances which are frequent in some localities, result in forced shut downs of compressors with loss of refrigeration.

Automatic operation provided by the automatic unloader permits the operator to work out of the compressor room, which is a real advantage in many ice and refrigeration plants.

The instantaneous-unloader is an automatic pressure differential operated by-pass valve connected between the suction and discharge on the compressor. The valve operates by ammonia gas pressure differential and is controlled by magnetic pilot valve which in turn is controlled by the frequency responsive relay on the synchronous motor starting panel.

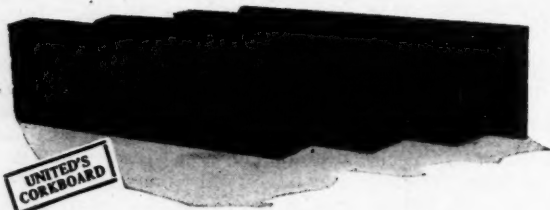
When the motor is started, the pilot valve is energized and a small amount of high pressure ammonia gas is relieved in the unloader to actuate it. This gas is returned to the low pressure side of the system so there is no leakage or waste. No springs are used and the mechanical construction is simplicity itself.



HOW UNLOADER IS INSTALLED.

In the circle is shown an automatic unloader installed to an ammonia compressor driven by 60 h.p. 240 r.p.m. synchronous motor. The plant is equipped for complete automatic start and stop operation. The unloader is operated by a by-pass valve connected between the suction and discharge on the compressor.

THESE Corkboards will be good insulation when they're old!



*They're made of
good, clean, pure Cork*

NO foreign binders, such as asphalts, oils, etc.; no bulk fillers, such as ground-up newspapers, wood pulp, etc.; no mineral strengtheners of any kind—ever enter into the manufacture of 100% Pure Corkboard.

Nothing but pure, clean, natural Cork is used in creating UNITED'S 100% Pure Corkboard. Modern manufacturing methods process the unique raw cork—nature's own most effective insulator—into these structurally strong, low conductivity, moisture resistant boards.

Laboratory tests and user's actual records conclusively prove that pure Cork outlasts any other commercial insulator, in actual, effective performance. An installation of pure corkboard guarantees a handsome return on your investment.

Let us send you further details, literature and samples.

Write us for an estimate.

UNITED'S SERVICE

**UNITED
CORK
COMPANIES**

*Manufacturers and Erectors
of Cork Insulation*

Lyndhurst, N. J.



Trade Mark

"UNITED" is not connected with any other cork company.

OUR BEST SALES MEN ARE OUR CUSTOMERS

All through this depression our business has improved and exceeded our greatest expectations. We know this is due to the economy and efficiency of Haircraft.

Many new accounts have come to us solely on the recommendations of numerous users everywhere. *Haircraft has done its job effectively and economically.* For these reasons satisfied customers never hesitate to recommend Haircraft insulation.

Haircraft is made of 100% hair, chemically treated, cleaned and sterilized. It is covered with Nibroc Kraft paper. It is a 100% packing house product that has stood up under all sorts of conditions.

Experience has demonstrated the insulating qualities of hair. It is nature's insulator. It protects the body of the animal from heat, and from cold. Hair has valuable qualities rarely found in other products.

Haircraft is light in weight, economical, flexible, clean and odorless. Haircraft insures a constant temperature regardless of climate. Through heat or cold, moisture or aridity your products are fully protected with Haircraft.



A DIVISION OF WILSON & CO., CHICAGO

Refrigeration and Frozen Foods

DISTRIBUTING FROZEN MEATS.

The problem of transporting quick frozen meats in large quantities over considerable distances offers no difficulties. Quick frozen meats are now being carried successfully from Montana to Eastern seaboard and Pacific Coast cities. The mechanically-refrigerated car, capable of maintaining even temperatures considerably below zero, is one answer.

For less than carload shipments over comparatively long distances solid carbon dioxide is being used satisfactorily, shipping cases having been designed that will maintain satisfactory temperatures with a comparatively small quantity of refrigerant. In a late development in these fiber containers a very even temperature is obtained, it is said, by incorporating copper wires in the fiber board at the time of its manufacture. These wires aid in conveying the heat away from the product.

For shorter distances refrigerated trucks, using ice and salt, solid carbon dioxide or mechanically refrigerated can be used. Ice and salt refrigeration in trucks has been found suitable for quick-frozen meats frozen in fiber containers when distances are not too great. In some cases quick frozen foods have been transported long distances in refrigerator cars with salt and ice refrigeration.

The use of solid carbon dioxide for truck refrigeration, it is thought, will come into more general use as the result of new methods whereby even temperature can be secured throughout the truck body and close temperature regulation obtained. One such system, employing a secondary refrigerant, was described in the March 12, 1932, issue of THE NATIONAL PROVISIONER. Another in which temperatures are regulated by retarding the refrigerating effect of the CO₂ was explained in the January 23, 1932, issue.

In some sections, particularly in the East and on the Pacific Coast, the number of retail outlets selling quick-frozen packaged meats is increasing rapidly. This expansion will undoubtedly continue. Eventually, it is thought, even many food stores located in smaller communities will be equipped to handle this merchandise.

Where these outlets are located on railroad lines, the refrigerator car and l.c.l. shipments could be resorted to. If they are on highways regularly traveled by packers' refrigerated trucks this method of transportation will of course be used. There will be outlets, however, which cannot be reached conveniently and economically by refrigerated truck or refrigerator car, and it is to serve these that new methods probably will be used.

Solid CO₂ and the new type of ship-

ping containers can always be and probably will be used to a considerable extent. And it is also possible that the packer can borrow some of the methods used by the ice cream manufacturer to ship small quantities of his product short distances.

A number of insulated shipping containers have been developed and are used in the ice cream industry. Some of these are insulated with cork and others with various kinds of blanket insulation. Some are suitable for use on trucks and others have been developed for rail shipments. Rigid types of insulated fiber and flexible coverings that buckle over the ice cream container seem to give equally good results.

These containers are used in the hottest weather and enable ice cream manufacturers to ship products to outlets that might not be reached economically in any other manner. If they will carry ice cream safely it would seem that they might also be used with good results for shipments of small orders of frozen meats to out-of-the-way places. The success ice cream manufacturers have had with them would seem to justify their consideration by the meat packer interested in shipping small orders of frozen product.

USE OF DRY ICE NAME.

A petition seeking exclusive use by itself and its licensees of the term "Dry Ice" to designate solid carbon dioxide has been filed in the Supreme Court of the United States by the DryIce Corp. of America. The petition also seeks to enjoin the use of the term in corporate titles and advertising of competitors.

The United States Circuit Court of Appeals for the fifth circuit has held in actions brought by the DryIce Corp. of America, as reported in a recent issue of THE NATIONAL PROVISIONER, against certain manufacturers of solid carbon dioxide that the term "Dry Ice" is descriptive of the characteristics or qualities of solid carbon dioxide and therefore was not registerable as a trade mark.

Registration of the term was declared invalid. The circuit court held that competitors of the DryIce Corp. cannot be prevented from using the term in their corporate titles and advertising if such use were unaccompanied by any wrongful conduct having the effect of falsely representing the source of their product or attempting to palm it off as the product of the DryIce Corp. or its licensees.

It is contended by the DryIce Corp. of America that the secondary meaning of the term, "Dry Ice," found by the lower court is an adequate basis for enjoining the use of the term in the corporate title of a competitor. The corporation also contends that, as the term merely suggests, rather than states or describes, the fact that solid carbon dioxide is a refrigerant, registration of "Dry Ice" as a trade mark is valid.

REFRIGERATION NOTES.

Construction of a cold storage plant to cost \$60,000 is planned by the Oliver Cooperative Growers, Oliver, British Columbia, Canada.

Independent Ice & Refrigeration Co., Okmulgee, Okla., has been incorporated with a capital stock of \$30,000. The incorporators are H. H. Giles, M. L. Giles and Everett Graggard.

An addition to the cold storage plant of the Lansing Ice & Fuel Co., Lansing, Mich., is planned. Considerable new equipment will also be added.

The ice plant of the Wakulla Ice & Storage Co., Crawfordville, Fla., is about completed, it has been announced. It will have a capacity of 10 tons daily.

About \$70,000 will be spent for alterations to the government cold storage plant, at St. Johns, Newfoundland.

Consumers Public Service Co., Chillicothe, Mo., is planning the construction of a one-story ice manufacturing and cold storage plant. The estimated cost is \$50,000.

The Garner Brown Canning Co., Gulfport, Miss., is planning to enlarge its cold storage plant and engage in fish freezing.

Brown County authorities are negotiating for the construction of a pre-cooling plant at Port Everglades, Fla. Present plants contemplate a weekly capacity of 20 cars.

Fire in the plant of the Rogers Ice & Cold Storage Co., Rogers, Ark., caused small damage recently.

Seaford Ice & Cold Storage Co., Wilmington, Del., has been incorporated with a capital stock of \$100,000.

Polar Ice & Cold Storage Co., Schenectady, N. Y., has been incorporated with a capital stock of \$10,000.

MONEL IN REFRIGERATION.

Approximately 3,000,000 lbs. of Monel metal were employed in the manufacture of refrigeration equipment during 1931, according to the annual summary of sales of the International Nickel Co. This quantity is somewhat in excess of the amount of this metal used for this purpose in 1930, and includes material entering into the construction of soda fountain refrigerators, ice cream cabinets and domestic and commercial refrigerators.

The outstanding installation listed was in the Waldorf Astoria Hotel, New York City, where about 175,000 lbs. of Monel were used for refrigeration, including tops and trim for kitchen refrigerators, ice cream equipment and the like.

INSULATION EXPERT'S BRANCHES

John R. Livezey, insulation engineering expert of Philadelphia, recently has moved his Washington and Baltimore offices to new addresses. The Washington, D. C., office is now at 1108 Sixteenth st., instead of 902 Woodward Building, and the Baltimore, Md., office at 119 South st., instead of 526-530 St. Paul st. Central offices and plant remain at Glenwood ave. and West 22nd st., Philadelphia, Pa.

Frick Refrigeration



The Columbia Packing Co., at Dallas, Texas, uses a Frick Refrigerating Plant under full automatic control for maintaining a low temperature in this beef cooling room. Baffles, rails and walls are absolutely dry.

Modern Frick Refrigeration will do as much for you—automatically and reliably. Get facts and figures today. Write, wire or 'phone.

Frick Company
WAYNESBORO, PA. U.S.A.
ICE MACHINERY SUPERIOR SINCE 1892

EXHAUST STEAM QUICKLY WITH MEIER EXHAUSTER Propeller Type Fans

Features of the Meier Exhauster

1. Low initial cost.
2. Low operating cost.
3. High efficiency.
4. Will not rust or corrode.
5. All-aluminum.
6. Easy to install.
7. Perfectly balanced propeller.

Ask About Our New Type "Q"
for Office Ventilation

MEIER ELECTRIC & MACHINE CO.
Est. 1904 Indianapolis, Ind.



Investigate ROCK CORK

This modern low temperature insulation—
24 years' time-tested

1. Highly efficient
2. Moisture-resistant
3. Completely sanitary
4. Odorless
5. Permanent, mineral composition

NO OTHER low temperature insulation equals Rock Cork in its ability to maintain its high initial efficiency over a long period of years. No other material offers higher resistance to moisture infiltration.

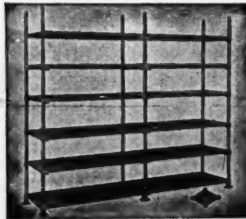
Full Information on Request



Johns-Manville

292 Madison Ave.
New York

"Maforce" Galvanized Shelving Gives you the most satisfactory storage at an exceptionally low cost.



MAIN FEATURES
Shelves adjustable and removable
Self-supporting
Slatted construction increases circulation
Saves space by fitting snugly into corners
Does not retain odors and lasts indefinitely

Write for our catalog

MARKET FORCE CO., EVERETT, MASS.
Making Trucks, Racks and Tables Since 1897

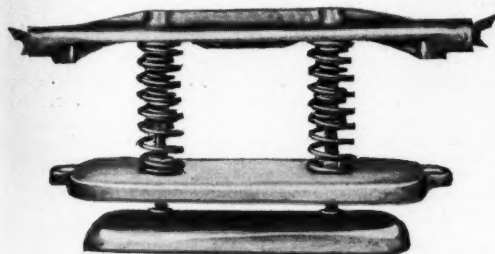
A Page for Purchasing Departments

SIMPLIFIED HAM CONTAINER.

A new type of air-tight ham container, designed to reduce the labor of applying the cover, has been placed on the market recently by R. E. Jordan & Co., Baltimore, Md., the original developers of the air-tight container idea.

The new container, known as type C, is operated by means of a bar, the outer or air-tight cover being closed and made fast by means of large coil springs. There are smaller springs inside of the larger which are attached by collars to upright rods passing through stuffing boxes in the outer cover and attached to the inner cover.

When the cross bar to which the springs are attached is pressed down the larger springs close the outer cover, sealing the compartment air-tight. At the same time the smaller springs press the inside cover downward on the contents of the container, thereby closing



CUTS LABOR COST IN HAM BOILING.

In this new type of air-tight ham container the labor of tightening thumb screws to clamp on the cover, and of turning down a hand screw to put pressure on the meat, is eliminated. Simply forcing down the cover seals it air tight and puts the desired pressure on the meat.

the outer cover and putting the inner in compression with the ham or other meat contents.

Closing the container and putting pressure on the meat is thereby accomplished in one operation, without the necessity of tightening thumb screws to clamp down the outer cover or a hand screw to put pressure on the meat. Two outstanding advantages are claimed for the air-tight container. These are less shrink in the meat during cooking and the retention of juices and natural flavor in the meat.

It has been found when cooking hams in air-tight containers that a percentage of the juices and fats from the hams collects on top of the inner covers. When the ham is chilled in the cooler these juices and fats form a jelly, which some packers are using in spiced ham and lunch meat loaf.

Spiced ham and lunch meat loaf have a shrinkage of from 1 to 3 per cent when cooked in air-tight spiced ham containers. By adding the jelly obtained from cooking hams this loss in shrink is more than made up, and there is a gain of from 2 to 5 per cent in the weight of the finished product. A recent test on 100 lbs. of spiced ham

to which ham jelly had been added gave the following result:

Wt. of spiced ham	100 lbs.
Wt. with jelly added	109% lbs.
Wt. after cooking and cooling	104 lbs.

A test on 100 lbs. of spiced hams without ham jelly was then made. The weight of the cooked and cooled meat was 97 lbs. Through the use of air-tight containers, therefore, the packer is able to save a valuable product that ordinarily is lost.

This new type of air tight ham container is made in four sizes: 7 to 9 lbs. capacity, 9 to 11 lbs., 11 to 13 lbs. and 13 to 15 lbs.

NEW TEMPERATURE REGULATOR.

A new type of self-acting temperature regulator, the most important feature of which is claimed to be the practical elimination of friction, has been developed recently by the Taylor Instrument Co., Rochester, N. Y. Another element said to contribute to the good over-all performance and adaptability to the greatest variety of application is the construction of the tube system.

This consists of a double seamless bellows, extra heavy walled copper connection tubing and stainless steel bulb of small size and thin wall. In the meat industry, this type of regulator is particularly adapted to open cooking vats, hot water circulating systems, hot water heating systems, hot water service tanks, etc.

RUBEL USES YORK EQUIPMENT.

A large contract for ice cream making and refrigerating equipment has recently been awarded to the York Ice Machinery Corporation, York, Pa., for the Ebling plant of the Rubel Corporation, New York City. This equipment includes freezers, coolers, storage and aging tanks of the York ammonia type; pasteurizers, homogenizers, ice cream mix circulating pumps, and "popsicle" equipment. The tanks and pasteurizers have all parts coming in contact with the product constructed of chrome nickel alloy (stainless steel). The York patented ammonia recirculating system will be used for the coolers and the storage and hardening room coils. A prompt installation of the equipment was made, so that operation could start on May 1.

BETTER FLOORS IN NEW YORK.

The Drehmann Paving Construction Co., Philadelphia, manufacturers of packinghouse flooring and wall materials, have opened a branch office at New York in the Bryant Park building, 55 West 42nd st. It will be under the supervision of E. C. Drehmann and A. F. Schoeppe.

NEW TYPE CIRCUIT BREAKERS.

Westinghouse Electric and Manufacturing Co. announces two eight-page, illustrated circulars on its new line of "De-ion" circuit breakers. These breakers use a new method of arc extinction that enables elimination of all fuses in panelboards, distribution switchboards within the breaker's capacity and industrial applications where fused safety switches are now used. Circular 1939 contains a general description of the new breakers, breaker ratings, and their applications. Circular 1937 gives construction and application details of the 225-ampere breaker.

PAPER EXPERT WITH SYLVANIA.

Miss F. T. Helmer, for the past six years manager of the New York office of Westfield River Paper Co., Inc., Russell, Mass., has become associated with the sales department of Sylvania Industrial Corporation, 122 East 42nd st., New York City, manufacturers of greaseproof, moistureproof and embossed transparent cellulose known as Sylphrap. Miss Helmer has had a remarkable experience in the manufacture of paper covering news, wrapping, envelop, book, boxboard, folding cartons and glassine, from timber operations to the finished product, as well as printing on the various grades.

SELL MEAT PLANT EQUIPMENT.

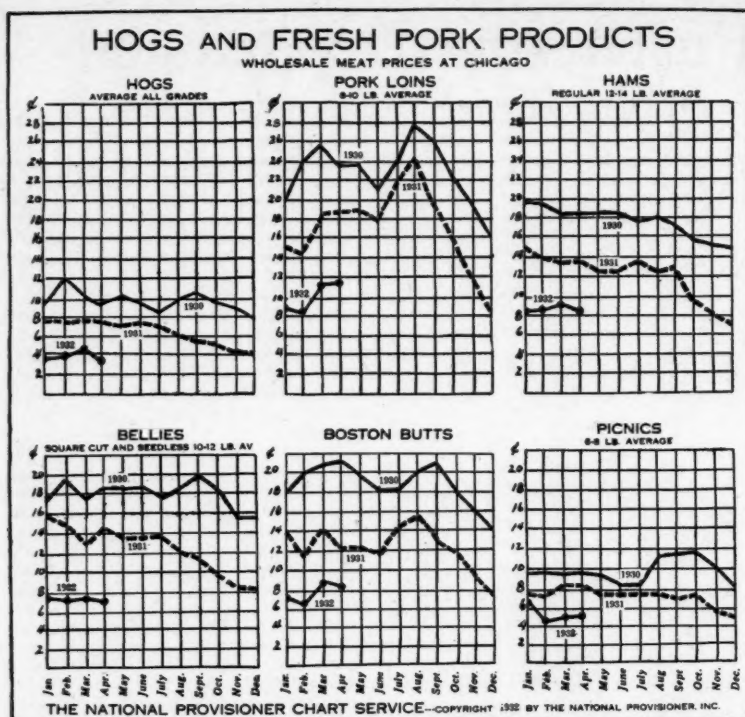
J. E. Castino and K. D. Kubaugh, well-known equipment salesmen, have recently joined the staff of J. W. Hubbard Co., manufacturers of meat plant equipment. Both of these men are well known to the trade. Mr. Kubaugh formerly represented the Mechanical Manufacturing Co. in middle western territory, and will continue to serve that territory. Mr. Castino is another old Mechanical man who has many friends in the eastern territory, where he will now represent J. W. Hubbard Co. Both of these men have a broad background of experience in the meat plant equipment line.

SCALE EXHIBIT AT CONVENTION.

A complete line of Toledo Counter Scales, including fan, cylinder and computing types will be in exhibit at the National Retail Meat Dealer's Show to be held in the Civic Auditorium, Toledo, Ohio, May 8-11. The "Model Store," the most important exhibit of the entire convention, will be exclusively equipped with Toledos. In addition, there will be a comprehensive display in the Toledo Scale Company's booth. All food retailers are cordially invited to visit these exhibits.

CELLOPHANE PRICES REDUCED.

Coincident with the completion of added plant facilities at Buffalo, N. Y., the Du Pont Cellophane Co., New York City, has announced another reduction in the price of Cellophane, effective May 2. This action, it is stated, is in line with the company's established policy of reducing prices whenever expanded production permits.



These charts in THE NATIONAL PROVISIONER MARKET SERVICE series show the trend of prices of fresh and cured pork products and live hogs during April and the first four months of the year compared with trends of the two years previous.

Weakness featured not only the live hog market, but most product markets, in the period under review. This was attributed to low consumer buying power and to hog runs considerably in excess of trade needs. Some meat cuts lost during April all they had gained in the spurt of strength shown in March.

Fresh Pork Cuts.

Pork Loins.—At Chicago the price trend of pork loins during April was slightly upward from the strength shown in March. This was attributed to the seasonal decline in hog runs and to the comparative weakness at eastern markets where prices were below Chicago parity. This resulted in larger shipments to Chicago by outside packers. In view of this, the dullness in the hog market and the slow demand at Eastern seaboard points, the local market held remarkably well.

Hams.—The green ham market was a disappointing one. Demand lessened materially during the month for the lighter averages due to an oversupply of pickled meats and to weakness in the live hog market. This resulted in an uneasy feeling on the heavier weights in spite of the comparatively light production of boiling averages. Consignments from outside points to the Chicago market found a thin outlet with price declines not sufficient to stimulate the markets to absorb incoming shipments. Offerings for May and June at low levels have been hanging over the market and serve as depressing influences. The export trade has been very light, necessitating the absorption in the domestic market of shipments formerly going abroad.

Bellies.—There has been an extremely slow demand for green bellies on a carlot basis. Supplies have been comparatively liberal with several good brands offered during the month at re-sale. Consumptive demand for bacon appears to be influenced by the low price at which smoked hams have been selling.

Boston Butts.—After the good Easter trade registered on this cut, there has been little activity in the market on Boston butts. Medium and heavy butts have been selling at very low prices. Carload trading has been limited.

Boneless butts, on the other hand, have enjoyed a fair movement in car lots.

Picnics.—Both green and pickled picnics have been firm with an active trade. The price level is low on hams but still lower on picnics and the product has found a good outlet.

Cured Pork Products.

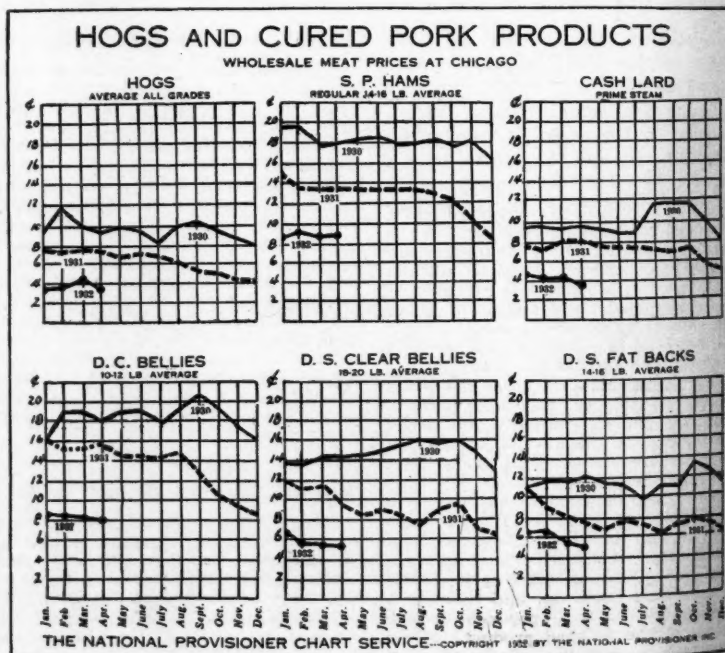
S. P. Hams.—Pickled hams showed a decline at the latter end of April but the new month started with product on lower price levels with some improvement in demand. Stock reports would indicate a satisfactory situation on hams provided conditions were normal but they are not particularly advantageous in relation to buying ability.

Cash Lard.—Lard has shown a steady decline with very little rallying power. Stocks increased during the month. Weakness in the hog market and other surrounding markets has caused considerable short selling by speculative interests. The option markets have been weak. At the same time there has been a good demand for loose lard and fairly broad merchandising but at extremely low prices—close to the 5c level delivered New York.

Dry Cured Bellies.—This product has been in good supply with a light movement. An occasional car has been traded in but prices are comparatively low. Most packers appear to be well supplied with bellies. The price level has been influenced further by the action of the green seedless market, the D. S. belly market and the continuous bearish situation in the hog market.

D. S. Bellies.—There has been some activity in this market, with a fair demand. The Southern trade showed some improvement but buyers' ideas are very low.

D. S. Fat Backs.—This market has been very slow with practically no export trade. There has been some scattered outlet for mixed cars of assorted averages through channels in the South but this outlet has had considerable limitations.



Provision and Lard Markets

WEEKLY REVIEW

Trade Fair—Undertone Heavy—Hogs Easier—Hog Run Moderate—Cash Trade Fair—Export Demand Quiet—Trade Awaiting Developments.

The market for hog products the past week backed and filled over a modest range, with operations on a fair scale. The undertone was heavy. This was particularly true in lard. The western market again sagged into new low ground for the season, followed by a modest recovery, but prices had difficulty in maintaining the rallies. An unsteady hog market, with prices slumping to the lowest levels since 1899 in face of a comparatively moderate hog run, had considerable influence, as did the fact that there are plentiful supplies of lard and meats.

Cash trade, on the whole, was fairly good, particularly with the domestic trade, but exporters reported a quiet interest from abroad. As a result, there was more or less of a tendency to await developments.

Packing house interests and commission houses appeared to be on both sides of lard futures. There was some investment buying on the breaks. Profit taking appeared in lard on small rallies, and at times there was evidence of speculative liquidation, undoubtedly inspired by weakness in corn which made new season's lows, as did cotton-seed oil.

There was some hedging pressure on lard as well, and on the whole it took but moderate selling to satisfy the demands as speculative buying power in lard, notwithstanding the low prices, was kept down somewhat by the unsettling influence of weak markets in grain and in securities.

Hog Prices Lower.

The passing of the Goldsborough commodity bill in the House had little effect. It was calculated that should the bill pass the Senate it would be vetoed by the President. This bill, however, was looked upon as an inflationary measure by foreigners, and appeared to have caused a little anxiety on the other side.

Foreign exchange rates, as a result, firmed up, compared with the dollar. The latter situation may have caused foreigners to look on pending developments.

Average price of hogs at Chicago at the close of last week was 3.45c, a new low. The market recovered to 3.55c the early part of this week, comparing with 3.70c a week ago, 6.75c a year ago and 10.10c two years ago. Average weight of hogs received at Chicago last week was 239 lbs., against 238 lbs. the previous week, 238 lbs. a year ago and 232 lbs. two years ago.

Receipts of hogs at western packing points last week were 451,900 head, against 458,300 head the previous week, and 454,100 head the same week a year ago. The decline in hog prices was believed to have reflected the weakening in pork prices the slowing up in demand, as well as heavier hog receipts during April. The quality of light hogs continued only fair, the receipts con-

sisting of a rather large number of unfinished animals.

Lard Stocks Increase.

Lard stocks at Chicago during the last half of April increased 4,978,068 lbs., and for all of April 8,423,361 lbs., totaling 52,307,247 lbs. against 43,883,876 lbs. the previous month, and comparing with 39,793,487 lbs. on May 1, a year ago.

Official exports of lard for the week ended April 23 were 6,110,000 lbs., against 8,812,000 lbs. last year. Exports from January 1 to April 23 have been 190,305,000 lbs., against 230,411,000 lbs. the same time last year. Exports of hams and shoulders, including Wiltshires, for the week were 1,328,000 lbs., against 673,000 lbs. last year; bacon, including Cumberlands, 808,000 lbs., against 2,271,000 lbs.; pickled pork, 121,000 lbs. against 65,000 lbs. last year.

PORK—A fair routine demand and a steady market was reported in the East. At New York, mess was quoted at \$16.75 per barrel; family, \$18.25 per barrel; fat backs, \$12.75@14.75 per barrel.

LARD—Domestic trade in the East was fairly good, but export interest was reported quiet, and the market was

barely steady with futures. At New York, prime western was quoted at 4.70 @4.80c; middle western, 4.55@4.65c; New York City tierces, 4% @4½c; tubs, 4% @4½c; refined to the Continent, 5c; South America, 5½c; Brazil kegs, 6c; shortening, car lots New York, 5½ @ 6c; less than car lots, 5½ @ 6½c.

At Chicago, regular lard in round lots was quoted at 2½c over May; loose lard, 55c under May; leaf lard, 50c under May.

See page 49 for later markets.

BEEF—Demand at New York was fair and the market was about steady. Mess was nominal; packet, nominal; family, 13.00@13.50 per barrel; extra India mess, nominal; No. 1 canned corned beef, \$2.00; No. 2, \$3.50; 6 lbs. South America, \$10.50; pickled beef tongues, \$40.00@50.00 per barrel.

DANISH BACON EXPORTS.

Exports of Danish bacon for the week ended April 30, 1932, amounted to 8,355 metric tons, compared with 8,355 metric tons last week, and 6,984 metric tons for the same period last year.

Hog Costs and Cut-Out Values Low

Slow consumer demand for both fresh and cured pork meats resulted in lower prices for hogs in the face of limited supplies. Receipts at the twelve principal markets at 331,000 compare with 373,000 in the same period a week earlier and 347,400 a year earlier.

The outlet for fresh pork was narrow, cured products were slightly lower and lard hit another new low for the season and the century.

Another contributing factor to low price was the plain quality of the hogs marketed and the tendency for increasing numbers to dress soft. Few quality hogs appeared in the runs, extreme weight butchers were scarce and underweights were in only moderate supply. Marketings of packing sows were not large.

The high top for the week at Chicago was \$3.90 and the low top paid toward the end of the week when runs increased was \$3.80. This top is the lowest for any regular market day in thirty-two years.

In spite of the lower live costs the cut-out value of hogs was less favorable this week than last. Quality light weights made the best showing.

The following test is worked out on the basis of live hog costs and fresh product prices at Chicago during the first four days of the week as shown in THE NATIONAL PROVISIONER DAILY MARKET SERVICE. The test is offered as a check against local tests, average costs and credits being used in working it out. Yield figures have not been changed, but this is a season of the year when yields should be carefully checked from week to week as the quality of the hogs declines.

	100 to 150 lbs.	150 to 220 lbs.	225 to 250 lbs.	275 to 300 lbs.
Regular hams	\$1.04	\$.98	\$.96	\$.94
Picnics	.30	.27	.25	.21
Boston Luts	.26	.26	.26	.26
Pork loins	.95	.94	.73	.67
Belilles, light	.78	.70	.32	.13
Belilles, heavy17	.33
Fat backs	..	.04	.14	.20
Plates and jowls	.05	.06	.06	.07
Raw leaf	.07	.07	.08	.06
P. S. lard, rend wt.	.49	.53	.47	.44
Spare ribs	.05	.07	.04	.04
Regular trimmings	.05	.06	.06	.06
Rough feet	.02	.02	.02	.02
Tails	.01	.01	.01	.01
Neck bones	.01	.01	.01	.01
Total cutting value (per 100 lbs. live wt.)	\$4.10	\$3.94	\$3.57	\$3.40
Total cutting yield	87.50%	89.50%	70.00%	71.00%
Crediting edible and inedible offal to the above cutting values and deducting from these totals the cost of well finished live hogs of the weights shown, plus all expenses, the following results are secured:				
Loss per cwt.	\$.11	\$.19	\$.30	\$.25
Loss per hog	.19	.39	.93	.72



Automatic TEMPERATURE CONTROL

FOR Hot Water Heaters, Hog Scalding and Dehairing, Ham and Sausage Cooking, Smoke Houses, Storage and Thawing Rooms, etc.

Increase your profits and improve the quality of your product with Powers Automatic Temperature Control. Stop spoiled products and waste of steam due to overheating caused by errors of hand control. Write for bulletins.

40 Years of Specialization in Temperature Control
2725 Greenview Ave., Chicago—231 E. 46th St., New York
ALSO 41 OTHER CITIES

POWERS REGULATOR CO.

GERMAN CASINGS MARKET.

(Special Report to The National Provisioner.)

Hamburg, Apr. 26, 1932.

Germany is a large casings consumer and compelled to import foreign casings in a big measure. In 1913 German casings imports totaled 35,250 tons with a value of \$14,100,000. In 1931 the import increased to 43,533 tons with a value of \$12,360,000. Soviet Russia supplied 16.5 per cent, the United States 16 per cent, and the Argentina 15 per cent.

In recent months the German casings market experienced a state of continued price decrease. Offerings are large but the sausage factories have not sufficient sale for their produce, owing to the bad economical condition in Germany. In March, business in casings was comparatively quiet and there was still a depression in sentiment.

Beef Middles.—Packer prices for original middles are firm. South American prices increased. North American middles were quoted as follows: 110, per 57 feet, about \$0.90; South American, 110, per 57 feet, about \$1.20.

Beef Rounds.—Offerings are ample, but demand is slight. Prices for middle wides and narrows remained unchanged, extra wides were firm. Quotations at the end of the month were: North American exports, 225, per 100 feet, about \$0.29@0.31; 200, per 100 feet, about \$0.29@0.31; 190, per 100 feet, about \$0.30@0.31; 140, spy wide, 100 feet, about \$0.44@0.47; South American exports, 210, 200, 225, per 100 feet, about \$0.41@0.46. Domestic: North American, 180, per 100 feet, about \$0.19; 140, per 100 feet, about \$0.34@0.36. South American domestics, 180/150 per 100 feet, about \$0.21@0.26.

PACKINGHOUSE BY-PRODUCT YIELDS.

The estimated yield and production of by-products from slaughters under federal inspection in February, 1932, with comparisons:

	Average wt.		Per cent of live weight.	Production					
	per animal.								
	Feb. 1, 1931, to Jan. 31, 1932.	Feb., 1932.		Feb. 1, 1931, to Jan. 31, 1932.	Feb., 1932.	5-year average.	Feb., 1931.	Feb., 1932.	Per cent Feb., 1932, is of average.
	Lbs.	Lbs.	Pct.	Pct.	M lbs.	M lbs.	M lbs.	M lbs.	Pct.
Edible beef fat ¹	39.63	40.44	4.15	4.27	319,271	24,270	32,744	23,421	96.50
Edible beef offal.....	29.21	28.97	3.06	3.06	235,318	18,816	17,065	16,778	89.17
Cattle hides.....	63.41	64.01	6.63	6.75	514,178	39,545	35,343	37,325	94.39
Edible calf fat ¹	1.29	1.16	0.73	0.70	6,020	504	461	416	82.54
Edible calf offal.....	6.73	6.69	3.84	4.01	31,512	2,373	2,430	2,399	101.10
Lard ²	34.72	38.87	15.00	15.82	1,839,287	159,408	147,832	104,153	102.94
Edible hog offal.....	6.66	6.01	2.88	2.86	295,180	29,139	27,841	27,504	94.39
Pork trimmings.....	13.53	13.04	5.84	5.75	600,248	57,000	54,856	59,075	104.00
Inedible hog grease.....	2.09	2.80	1.16	1.14	119,937	11,874	11,349	11,887	100.11
Sheep edible fat ¹	1.68	1.69	2.10	2.00	30,921	2,532	2,649	2,430	95.97
Sheep edible offal.....	2.06	2.04	2.56	2.41	37,559	2,326	2,628	2,933	126.10

¹Unrendered. ²Rendered.

By-Products Markets

Chicago, May 5, 1932.

Blood.

Market shows no change from last week. Price is nominal.

Unit Ammonia.
Ground and unground.....\$ @1.00

Digester Feed Tankage Materials.

Offers are reported at 90c; producers holding for \$1.00. There have been no recent trades in liquid stick.

Unit Ammonia.
Unground, 11½ to 12% ammonia...\$.90@1.00 & 1c
Unground, 6 to 8% ammonia..... .90@1.00 & 1c
Liquid stick..... .75

Dry Rendered Tankage.

Situation is quiet both as to inquiries and offerings. Price continues to be quoted at 25@27½c.

Hard pressed and exp. unground, per unit protein.....\$.25@ .37½
Soft prod. pork, ac. grease & quality, ton..... @15.00
Soft prod. beef, ac. grease & quality, ton..... @12.00

Packinghouse Feeds.

There is little activity. Demand is fair.

Per Ton.
Digester tankage, meat meal.....\$ @25.00
Meat and bone scraps, 50%..... @25.00
Steam bone meal, special feeding per ton..... @19.00
Raw bone meal for feeding..... @25.00

Fertilizer Materials.

Packers' ground 10 to 11 per cent offered at 90c per unit of ammonia.

High grd. ground 10@12% am... @3.90 & 1c
Low grd., and ungr., 6-8% am... @3.90 & 1c
Bone tankage, ungr., low gr., per ton..... @12.00
Hoof meal..... .75@1.00

Bone Meals (Fertilizer Grades).

Market shows no change. Little business is being done.

Steam, ground, 3 & 50..... @12.00
Steam, unground, 3 & 50..... @11.00

Gelatine and Glue Stocks.

The market continued very quiet. Little trading is being done and prices are nominal.

Per Ton.
Kip stock.....\$10.00@12.00
Calf stock..... 15.00@18.00
Shaws, plizies..... 8.00@10.00
Horn piths..... 16.00@17.00
Cattle jaws, skulls and knuckles... @12.00
Hide trimmings (new style)..... 4.00@5.00
Hide trimmings (old style)..... 6.00@8.00
Pig skin scrape and trim., per lb... 2½@3½

Horns, Bones and Hoofs.

Per Ton.
Horns, according to grade.....\$30.00@150.00
Mfg. abn. bones..... 65.00@110.00
Cattle hoofs..... 12.00@15.00
Junk bones..... @12.00

(Note—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

Animal Hair.

Buyers showing little interest. Prices largely nominal.

Summer coil and field dried..... ¼ @ 1c
Winter coil dried..... ¼ @ 1c
Processed, black winter, per lb..... 4 @ 6c
Processed, grey, winter, per lb..... 3 @ 5c
Cattle, switches, each..... ¼ @ 1c

*According to count.

BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats at Boston, week ended April 30, 1932, with comparisons:

	Week ended Apr. 30.	Prev. week.	Cr. week.
West. drsd. meats:			
Steers, carcasses.....	2,277	2,434	2.80
Cows, carcasses.....	2,030	2,263	1.75
Bulls, carcasses.....	44	38	.90
Veals, carcasses.....	1,928	1,060	1.60
Lambs, carcasses.....	22,485	21,085	1.60
Mutton, carcasses.....	1,678	1,467	1.60
Pork, lbs.....	520,007	301,740	44.10

Tallow and Grease Markets

WEEKLY REVIEW

TALLOW—The tallow market in the East, after holding steady in a trading area of 2½c f.o.b. for extra New York, developed renewed weakness and established a new low for the downward movement. Late Tuesday, sales of outside extra were put through at 2½c f.o.b. Quantity involved was said to have been moderate. This activity was followed Wednesday by sales, estimated at fully 500,000 lbs., of New York extra at 2½c f.o.b., a decline of ½c from the previous levels.

The backing-away tendency on the part of soapers was believed to have resulted from the unsteady position of commodities in general and particularly to persistent weakness in cottonseed oil. In the Southeast and Valley, crude cotton oil sold at 2½c, with bids later lowered to 2½c, creating some fears of cotton oil going to the soap kettle.

At New York, special was quoted at 2½c; extra, 2½c f.o.b.; edible, 3¼c nominal.

At Chicago, the market for tallow displayed very little activity, and aside from a few distress cars of edible and fancy tallow, was about steady. The larger producers appeared to be closely sold up for the current month on prime packer, and some inquiries were in the market for later delivery. At Chicago, edible was quoted at 3¼c; fancy, 3¼c; prime packer, 3¼c; No. 1, 2½c; No. 2, 1½c.

At the London auction, 1,270 casks were offered and 401 sold at prices 1s to 1s 6d under the previous sales. Mutton was quoted at 23@24s; beef, 23@24s; good mixed, 20@23s. At Liverpool, Argentine beef tallow, May-June, was unchanged at 22s 9d; Australian good mixed, May-June, off 3d at 21s 3d.

STEARINE—A quiet demand continued to rule the market in the East, and the tone was barely steady. Last sales were reported at 3½c f.o.b. plant. At Chicago, demand was quiet and the market unsteady, with oleo quoted at 3½c.

OLEO OIL—Operations appeared to be of a routine character, and the market was about steady at New York. Extra was quoted at 5½@6c; prime, 4½@5½c; lower grades, 4½c. At Chi-

cago, trade was moderate and the market steady, with extra quoted at 5½c.

LARD OIL—Demand was quiet and the market barely steady, but prices were unchanged from the previous week. Edible at New York was quoted at 8¼c; extra winter, 6¼c; extra, 6¼c; extra No. 1, 6¼c; No. 1, 6c; No. 2, 6½c.

NEATSFOOT OIL—Trading was limited and routine conditions ruled. Prices held steady. Pure at New York was quoted at 8c; extra, 6½c; No. 1, 6¼c; cold test, 12¼c.

GREASES—A moderate volume of trading featured the market for greases at New York the past week, largely the result of slowness in consumer demand. The tone was noticeably easier as a result of fair offerings and a weakening in the position of tallow and other soapers' materials. Some routine trading in greases was reported, but no important volume of business appeared to be passing. It was evident that buyers and sellers were apart in their ideas and that consumers, being fairly well supplied, were awaiting developments.

At New York, yellow and house were quoted at 2@2¼c, according to quality; A white, 2¼@2½c; B white, 2½@2¾c; choice white for export, 2¾@3c nominal.

At Chicago, trading in greases was generally dull, with the undertone unsteady and offerings reported in the market at quoted levels. At Chicago, brown was quoted at 1¼c; yellow, 2c; B white, 2¼c; A white, 2½c; choice white, all hog, 2½c.

See page 49 for later markets.

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, May 4, 1932.

Ground tankage was sold this week at \$1.40 & 10c New York, unground at \$1.00 & 10c, and at 85c & 10c at some other Eastern points. The demand is limited at present as the season is drawing to a close.

Most sellers are quoting \$1.50 for ground dried blood f.o.b. New York but sales have been made at \$1.45 f.o.b.

New foreign potash prices have not been put out as yet and in the meantime sales are being made for May shipment from Europe at the list price less discount.

Demand for sulphate of ammonia has eased off and prices are just a little lower.

There has been a good demand for bonemeal 3 per cent & 50 per cent steamed for quick shipment.

LARD AND GREASE EXPORTS.

Exports of lard from New York City April 1, 1932, to April 30, 1932, totaled 14,350,866 lbs.; tallow, none; greases, 296,000 lbs.; stearine, 166,400 lbs.

Exports of lard from New York City from May 1 to May 4, 1932, totaled 405,050 lbs.

CHICAGO PROVISION STOCKS.

Stocks of meat and lard on hand in Chicago at the close of business April 30, 1932, as reported by the Chicago Board of Trade, were as follows:

	Apr. 30, 1932.	Mar. 31, 1932.	Apr. 30, 1931.
All kinds of barreled pork, bbls.	21,291	21,440	20,004
P. S. lard, made since Oct. 1, '31, lbs.	36,792,340	29,335,055	31,365,775
Other kinds of lard, lbs.	15,514,907	14,548,221	8,427,712
D. S. clear bellies, made since Oct. 1, '31, lbs.	17,600,174	16,900,863	19,656,444
D. S. rib bellies, made since Oct. 1, '31, lbs.	2,963,323	2,239,343	2,344,388
Extra short clear sides, made since Oct. 1, '31, lbs.	19,000	19,100	00,850
Short clear sides, lbs.	5,000
D. S. short fat backs, lbs.	4,014,061	3,697,313	6,872,639
D. S. shoulders, lbs.	249,372	204,039
S. P. hams, lbs.	32,691,634	33,049,047	35,455,824
S. P. skinned hams, lbs.	35,780,068	32,075,581	38,124,306
S. P. bellies, lbs.	30,308,626	30,687,859	27,770,434
S. P. Boston shoulders, S. P. Californians or picnic, lbs.	14,059,238	15,776,218	14,581,570
S. P. shoulders, lbs.	82,400	124,020	207,218
Other cuts of meats, lbs.	9,628,710	9,800,897	11,260,247
Total cut meats, lbs.	146,806,640	144,648,280	156,339,940

EASTERN MELTERS ASSOCIATION, INC.

— E. M. A. —

Buyers and Manufacturers of

TALLOW GREASE CRACKLINGS HIDES CALFSKINS
STEARIC ACID OLEIC ACID GLYCERIN

We solicit country-wide shipments of straight and mixed — Carload lots a specialty

Sample and Showroom—Room 455 NEW YORK PRODUCE EXCHANGE BLDG., N. Y. C.

Representative: R. F. Biedermann

Telephone: Bowling Green 9-7744

TRADE GLEANINGS

C. V. Panizzera is erecting an abattoir at Occidental, Calif.

The plant of the Southern Cotton Oil Co., at Goulding, Fla., has been damaged by fire with a loss of \$200,000.

United Packers, Inc., of Chicago, Ill., is moving into its new plant at 1056 West 37th st.

Plant of the Ashtabula Hide & Leather Co., Ashtabula, Ohio, has been damaged by fire, with a loss of \$7,000.

Orcas Island Sheepmen's Association, East Sound, Wash., will establish an abattoir for marketing mutton and lamb.

Keller Bros. Meat Products, Inc., of Buffalo, N. Y., has filed a certificate reducing capital stock from \$60,000 to \$20,000.

Buffalo Meat Products has been incorporated at Buffalo, N. Y., by S. B. Pfeifer, with 100 shares of common stock.

Chas. Sucher Packing Co. of Dayton, Ohio, has had built a fleet of refrigerated trucks for use in distribution throughout its territory.

Ground will be broken soon, in Brooklyn, N. Y., for the new home of the 36th street branch of John Morrell & Co., now of New York City.

Community Packing Company has leased, with option to purchase, an abattoir on Penhorn ave., near Secaucus rd., Secaucus, N. J., from the New Jersey Packing Company.

Lever Bros. are expending \$2,000,000 on their Hammond, Ind., plant, constructing a new power plant building for refining, and other additions expanding production capacity.

Plant of the A. H. Kiner Packing Co., 1080 E. Hudson st., Columbus, Ohio, has been damaged by fire with a loss of \$50,000. Operations were not interfered with.

Fisher & Fruth, Inc., of Charleston, W. Va., which has operated an abattoir for several years, has been incorporated under the state laws with a capital stock of \$5,000. Incorporators are George Fisher, Harold Fisher and R. L. Ohlinger.

J. B. Humphrey, Reno, Nev., has been elected president of the Virden Packing Co., So. San Francisco, Calif. Chas. G. Johnson, who is California state treasurer, was chosen executive vice president. Humphrey is a well-known stockraiser.

Associated Independent Packers of Oklahoma, a non-profit organization, has been chartered at Oklahoma City. Officers of the new concern are: President, R. C. Banfield, Tulsa; first vice president, George Graf, Shawnee; second vice president, Roy Wickham, Bristow; secretary, W. H. Butcher, Oklahoma City; treasurer, Roy May, Oklahoma City.

MARCH MARGARINE PRODUCTION.

Actual production of oleomargarine during March, 1932, as reported by margarine manufacturers to the U. S. Bureau of Internal Revenue, with comparisons, was as follows:

	March, 1932, Lbs.	March, 1931, Lbs.
Uncolored	18,568,937	20,507,176
Colored	414,163	647,312
Total	18,973,120	21,154,488

MARGARINE MATERIALS USED.

Oleomargarine produced and materials used in manufacture during March, 1932, with comparisons:

Ingredients of uncolored margarine:	Mar., 1932, Lbs.	Mar., 1931, Lbs.
Butter	2,960	56,157
Cocoanut oil	11,300,380	11,886,737
Corn oil	4,124	
Cottonseed oil	1,351,450	1,526,810
Derivative of glycerine	22,130	15,447
Lecithin	585	934
Milk	4,547,818	5,756,086
Mustard oil		2,790
Neutral lard	966,361	530,240
Oleo oil	1,153,306	1,033,172
Oleo stearine	361,479	437,285
Oleo stock	24,006	60,062
Palm oil	10,500	497,994
Peanut oil	218,068	371,287
Salt	1,232,562	1,060,847
Sesame oil		4,725
Soda (benzoate of)	6,446	5,583
Soya bean oil	471	105,529
Total	21,271,115	24,636,362

Ingredients of colored margarine:		
Butter	60	816
Cocoanut oil	119,870	196,368
Color		617
Cottonseed oil	56,897	98,980
Derivative of glycerine	3	21
Lecithin	1	
Milk	123,488	169,824
Neutral lard	38,246	51,895
Oleo oil	107,435	130,475
Oleo stearine	4,448	9,555
Oleo stock	8,306	4,456
Palm oil	8,728	29,530
Peanut oil	4,876	6,896
Salt	31,586	56,800
Soda (benzoate of)	11	42
Soya bean oil		198
Total	504,343	758,590
Grand total	21,775,458	25,394,952

MEMPHIS PRODUCTS MARKETS.

(Special Report to The National Provisioner.)

Memphis, Tenn., May 4, 1932.

In a dull market, the price of cottonseed meal was unchanged to 25c lower. Trading was inclined to be light. September sold at \$13.00 during the early trading, and July sold at \$12.55 just before the close. Traders appear to be apathetic, and the future market is reflecting conditions as they exist in the spot department, where trading is also at a minimum. This is quite normal for this time of year, which is between seasons. The trade at large is awaiting developments in the new crop. The market closed dull.

Cotton seed market was unchanged and dragged through an uneventful session. The only feature of note that developed during the day was another decline in the price of cottonseed oil which established new low prices for the season. The market closed practically unchanged from yesterday.

MARCH CASINGS IMPORTS.

Imports of sausage casings into the United States during March, 1932, as reported by the Foodstuffs Division of the Department of Commerce were:

	Sheep, lamb & goat casings, lbs.	Other casings, lbs.
Netherlands		19,015
Germany	2,618	
Russia	68,441	8,492
United Kingdom	4,526	
Canada	2,837	131,803
Argentina	56,619	207,387
British India	6,800	
China	44,890	76,592
Iraq	17,076	
Persia	4,900	
Syria	5,123	
Turkey	34,529	
Australia	110,981	13,191
New Zealand	64,039	
Panama		13,828
Brazil		27,418
Uruguay		20,404
Other countries	12,225	10,621
Total	435,413	568,941

COTTONSEED OIL TRADING.

COTTONSEED OIL—Store oil demand at New York was quiet, and the market was heavy with futures. Last sales of crude oil were at 2½c, with bids for Southeast and Valley later lowered to 2¼c. Little or nothing was heard from Texas.

Market transactions at New York:

Friday, April 29, 1932.

	Range—Sales.	Closing—High.	Low.	Bid.	Asked.
Spot				320	a
May	7	340	334	330	a 330
July	5	345	342	343	a 346
Aug.				348	a 345
Sept.	8	360	355	357	a 359
Oct.				362	a 361
Nov.	4	374	370	365	a 372
Dec.	10	375	375	372	a 378

Sales, including switches, 34 contracts. Southeast crude, 2½c sales.

Saturday, April 30, 1932.

Spot				315	a
May	3	335	330	325	a 333
July	6	342	340	338	a 342
Aug.				345	a 339
Sept.				352	a 355
Oct.				357	a 361
Nov.				365	a 368
Dec.	1	372	372	372	a

Sales, including switches, 10 contracts. Southeast crude, 2½c sales.

Monday, May 2, 1932.

Spot				320	a
May				325	a 335
July	1	338	338	336	a 342
Aug.				340	a 360
Sept.				350	a 355
Oct.				355	a 362
Nov.	2	365	365	365	a 368
Dec.	5	371	370	370	a 376

Sales, including switches, 8 contracts. Southeast crude, 2½@2¼c.

Tuesday, May 3, 1932.

Spot				315	a
May				325	a 330
July	7	340	335	335	a 338
Aug.				340	a 360
Sept.	3	351	350	350	a 351
Oct.				356	a 360
Nov.	2	365	365	360	a 365
Dec.	11	370	365	365	a 370

Sales, including switches, 23 contracts. Southeast crude, 2½c bid.

Wednesday, May 4, 1932.

Spot				310	a
May				320	a 325
July	9	332	330	328	a 332
Aug.				330	a
Sept.	3	345	344	341	a 345
Oct.	5	353	348	348	a 352
Nov.	10	361	355	353	a 358
Dec.	3	365	360	360	a 364

Sales, including switches, 30 contracts. Southeast crude, 2½c bid.

Thursday, May 5, 1932.

Spot				300	a
May				319	a 319
July				331	a 327
Sept.				340	a 340
Dec.				360	a 362

See page 49 for later markets.

COCOANUT OIL IMPORTS.

Imports of cocoanut oil into the United States during February, 1932, totaled 31,679,588 lbs., valued at \$48,821. Of this quantity, 31,655,460 lbs. were from the Philippine Islands.

Vegetable Oil Markets

WEEKLY REVIEW

Market More Active—Undertone Weak—New Lows Established—General Situation Unimproved—Cash Trade Moderate—Outside Markets Heavy—Weather South Satisfactory.

Aside from evidence of some increase in activity in the cotton oil future market, there was little change in the situation which has ruled for many weeks past. The undertone was weak at all times, and the market again dipped into new low levels for the season. Rallies were few and far between, and the market responded rather readily to selling pressure as it materialized, as well as to heaviness in allied and surrounding markets.

With the general situation unimproved, the developments were not surprising. Cash trade was still of a moderate and routine character, while the weather for the new crop was mostly satisfactory. With cotton, corn, and lard sagging into new low ground for the season, there was some increase in pressure on cotton oil. Some outright liquidation was on in May, while there was more of a tendency to switch May and July into the later deliveries.

Commission house trade was mixed throughout the week, with no concentrated selling in evidence. Locals were on both sides. Some were pressing the decline, while others were inclined to take hold of the market in anticipation of a natural rally. However, the increasing selling pressure was regarded by close ring observers to have come partly from refining quarters. There was a feeling that, owing to lack of improvement in cash trade and due to inability to move large stocks of oil more rapidly, with the new cotton season rapidly approaching, more of a tendency had materialized in some directions to hedge cash oil.

Oil Approaching the Soap Kettle.

At times, there was absorption through interests who have been operating on the bull side for some weeks past, and profit taking by those who feel that the market can not go down much further. With supply and demand conditions ruling however, others

contended that the price question was very debatable. The latter pointed to the lack of improvement in the competing position between compound and pure lard and claimed that lard was $1\frac{1}{4}$ to $1\frac{1}{2}$ ¢ relatively cheaper than shortening. The contention also was made that there has been further switching from shortening to pure lard on the part of consumers.

With cotton acreage decrease ideas ranging from 5 to 10 per cent, and the use of fertilizer decidedly smaller, it was held that there are possibilities of a smaller crop this season. This feature, however, failed to have much effect upon the market. It is a long pull proposition and is offset by the fact that the acreage is not determined as yet. Also the size of the crop is dependent entirely upon climatic conditions during the growing season. In the meantime, the important question is the relatively heavy supplies of oil, possible distribution the balance of the season, and the certainty of an enormous carryover.

It had been hoped that oil would drop

to a level that would permit of soap kettle absorption, or that export business would materialize to help relieve the situation. With crude oil selling at $2\frac{1}{2}$ ¢ in the Southeast and Valley, the likelihood of some soapers' absorption was held to be a possibility. Tallow this week dropped to a new low for the decline, when extra f.o.b. New York sold at $2\frac{1}{2}$ ¢. Some in the oil trade argued that, aside from tallow, cotton oil was closer to the soap kettle than other oils.

Consumption Drop Expected.

April consumption figures are awaited anxiously and are expected to make a disappointing showing compared with last year. Arrivals of seed at the mills last month will have considerable bearing upon what the visible stocks will show. Regardless of the developments last month, remaining supplies will show up considerably larger than at the same time last season. Until new outlets are available, and until the lard-shortening spread becomes more normal, there are few in the trade who feel that bulges can be maintained. Outside developments, however, will continue to cut considerable figure until such time as the new crop outlook is more advanced.

April rainfall in the South was below normal in all states, with the exception of Tennessee. Planting made fair to satisfactory advance in many places and was active in the eastern portion of the belt. Germination and growth were unfavorably affected, however, in most sections because of low temperatures. In Texas, much cotton is up to a good stand in the central and southern parts of the state, and chopping has advanced to the central districts. Some fields are up in southeastern Oklahoma.

COCOANUT OIL—Demand was rather flat throughout the week, and the market developed a weaker tone as a result of renewed heaviness in tallow. At New York, cocoanut oil in tanks was quoted at $3\frac{1}{2}$ ¢. At the Pacific Coast, tanks were barely steady at 3¢.

CORN OIL—Demand was rather limited, and the market was weaker and at new lows for the move. Last

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., May 5, 1932.—Daily liquidation of New York cotton oil contracts has weakened the price structure all around. Crude is barely steady at $2\frac{1}{4}$ ¢ lb. for Texas and Oklahoma and $2\frac{1}{2}$ ¢ lb. for Valley. Bleachable is dull at 3¢ lb. loose New Orleans. Price is still too high for export and the American soap kettle.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., May 5, 1932.—Crude cottonseed oil, $2\frac{1}{2}$ ¢; forty-one per cent protein cottonseed meal, \$12.50; loose cottonseed hulls, \$1.00.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., May 5, 1932.—Prime cottonseed oil, $2\frac{1}{4}$ @ $2\frac{1}{2}$ ¢; forty-three per cent meal, \$14.00; hulls, \$5.00; mill run linters, .65@ $3\frac{1}{4}$ ¢.



Many of the leading packers and wholesalers of the middle west, east, and south are selling Mistletoe. Let us refer you to some of them.

G. H. Hammond Company

Chicago, Illinois

HAMMOND'S
Mistletoe
MARGARINE

business was in tanks at 2½c f.o.b. Chicago.

SOYA BEAN OIL—Market was rather quiet, and the tone was barely steady. Tanks at New York were quoted at 3c. Last business was said to have passed at 2½c f.o.b. western mills.

PALM OIL—There was no particular activity in this market, but the tone was easy due to lack of consumer interest and weakness in competing directions. At New York, spot Nigre was quoted at 3½c; shipment Nigre, 2.80c; spot Lagos, 3½c; shipment Lagos, 3½c; 12½ per cent acid for shipment, 3.05c; 20 per cent softs, 3c.

PALM KERNEL OIL—Inactivity ruled throughout the week, and with offerings fair the market was easier. Bulk oil at New York was quoted at 3½c.

OLIVE OIL FOOTS—Demand was rather limited, and the market developed an easier undertone with spot and shipment. Spanish and Italian were quoted at New York at 4½@5c.

RUBBERSEED OIL—Market nominal.

SESAME OIL—Market nominal.

PEANUT OIL—The market was rather slow and barely steady. Last business was reported at 3c for tanks, f.o.b. southern mills, and the market was quoted at about that level.

DANISH BACON STRIKE.

Work was suspended in Danish bacon factories on April 29 pending an agreement between employers and workers over a 20 per cent wage cut. While this is the ostensible reason, Danish reports indicate that the underlying factor is the attempt on the part of certain agrarians to compel the government to adopt a policy of inflation, while those on the workers' side insist that the kroner be maintained at its sterling level.

Daily exports of Danish bacon to England are reported to represent about 1,000,000 kroner (\$202,000). It is feared in Danish trade circles that any extended closing of the factories may lose much of this trade to British Empire, Polish and Dutch producers, who have an advantage over the Danes in exchange rates.

GERMAN HOG EXPORT RULING.

Issuance of export certificates for hogs, pork and ham has been discontinued by a German government decree, effective April 1. The right to issue further executive regulations regarding export certificates has been transferred from the Bundesrat to the government.

**Gereke-Allen
Carton Co.**

17th & Chouteau Blvd.
ST. LOUIS, MO.

Our Display Containers and
Cartons are made to suit your
individual requirements.

And G-A Designs have an ex-
ceptional and outstanding sales
appeal and attraction.

Get in touch with us

CONTINENTAL MARKETS.

(Special Report to The National Provisioner.)

Hamburg, Apr. 25, 1932.

Lard—Receipts of lard at Hamburg from April 18 to 23, 1932, were 376 tons from the United States, 130 tons from Denmark. Asking prices by American packers were \$13½ and by dealers \$12½.

American Lard—Business was dull in American lard at steady prices. Packers' agents received comparatively small shipments, the bulk being shipped on formerly closed contracts. Trade in futures suffers from the small quotas of foreign currencies the German importers get from the government. Prompt shipments found some buying interest. Contracts are said to be closed at \$12.00@12.25.

German Lard—There was a comparatively good demand for German lard at slightly lower prices.

Danish Lard—Demand for lard in bladders continued at unchanged prices. Arrivals were sufficient. There are reports from Copenhagen that the lock-out of packinghouse workers is to be expected, the workers having rejected the proposal of a new regulation of wages and work time. Quotations for lard in bladders were, about Danish crowns 64; for lard in blocks and tierces, about Danish crowns 56 to 58.

Holland Market—There was only slight attention for North American lard and business kept in narrow limits. Dutch lard was sold in small parcels at \$11.20 to \$12.00 for 220 lbs., prompt delivery.

Fat Backs—North American fat backs quoted unchanged and lacked buying interest. German fat backs were scarcely offered and the main business was effected in Dutch fat backs. For this commodity the situation improved somewhat for sellers. During the previous weeks the Dutch packers did not know where to leave their large stocks, now Italian buyers have relieved the market, especially the heavier averages having been shipped in large quantities to Italy. Some dealers are inclined to store up fat backs in view of the low prices, in order to realize better prices when the new season of consumption in the late summer months begins. Quotations are at present about \$10 to \$11 for 220 lbs. f.o.b. Dutch station for the heavy averages.

Germany's import of fat backs has increased considerably during the first quarter of 1932, to a total of 5,168 tons compared with a total of 3,215 tons during the same period in 1931. The reason for this additional import is the enormous hog population in Germany. Hogs are sent to the market as early as possible and therefore only light hogs are slaughtered in Germany which yield no heavy fat backs, but only light ones for sausage manufacture. As the German consumer prefers the heavier averages for smoked fat backs, they have to be imported. The bulk of the German import comes from Holland.

Bacon—During the week April 14 to 20 were slaughtered in Holland 15,704 hogs for bacon manufacture, while a quantity of bacon answering to a product of 15,756 hogs was exported to the United Kingdom. During the same period the quantity of Danish hogs for bacon manufacture destined for export totaled 134,110 head.

British bacon imports during the week amounted to 2,740 cwt. from Ireland; 127,827 cwt. from Denmark; 247 cwt. from the United States; 8,446 cwt. from Holland; 14,034 cwt. from the Baltic States; 2,762 cwt. from Canada; 1,458 cwt. from Sweden; 18,369 cwt. from Poland; 631 cwt. from other countries.

Oleo Oil—Business was quiet, prices remained unchanged. For July shipment small price advances were reported.

Hog Livers—Slightly pickled North American livers were offered at \$11 for 220 lbs. for prompt shipment. Demand was slight. Buyers were interested only in prompt available commodities. Danish export packers did the bulk of the business. Good returns are reported at slightly higher prices. At the end of the week quotations were: For fresh Danish livers, \$18.50; for pickled livers, \$12.50, c.i.f. Hamburg for 220 lbs. German imports of livers during March, 1932, amounted to 904 tons and during the first quarter of 1932 to 2,796 tons. There was no large change compared with the same period of the previous year.

Oils and Tallows—Australian tallows quoted unchanged, sellers are ready to accept bids below quotation. Australia reports buying interest on part of Japan and it seems some shipments have already taken place for this country. South American tallows are offered at slightly lower prices. Speculative dealers offer still below packer quotations. In premier jus there were small contracts effected of second grades on the spot at slightly lower prices. Extra quoted a little lower too but found no returns.

GERMAN IMPORTS INCREASE.

(Special Report to The National Provisioner.)

Hamburg, Apr. 22, 1932.

More lard, tallow and fat backs were imported into Germany during the first quarter of 1932 than in the same period a year ago. Lard imports for the quarter totaled 29,018 tons compared with 26,582 tons in the 1931 period. Of the 1932 import the United States furnished 22,122 tons and Denmark 5,520 tons.

Imports of oleomargarine for the quarter totaled 1,041 tons of which the United States furnished 1,003 tons. Imports for the first quarter of 1931 totaled 1,628 tons.

Premier jus imports amounted to 250.3 tons, the United States furnishing only 8.6 tons. In the same period a year ago the import amounted to 178.6 tons.

Tallow imports were nearly double those of the 1931 period totaling 6,442 tons of which the United States, however, furnished only 89.7 tons.

Fat back imports amounted to 5,168 tons, an increase of nearly 2,000 tons over the 1931 figure. Of this total the United States furnished only 63.6 tons.

Casings imports declined from 11,432 in the first quarter of 1931 to 9,667 in the first quarter of 1932. Of the latter amount the United States supplied 1,834 tons.

WHEN YOU WANT A GOOD MAN.

When in need of expert packinghouse workers watch the classified pages of THE NATIONAL PROVISIONER.

The Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions.

Hog products were barely steady the latter part of the week. Trade was mixed, hogs weak, receipts liberal and cash trade moderate. There has been some further liquidation.

Cottonseed Oil.

Cotton oil continued heavy at season's lows. Trade is mixed. Weakness in lard, rumors of lower crude markets and continued moderate cash trade are factors. Southeast Valley crude, 2½c lb. bid.

Quotations on bleachable cottonseed oil at New York Friday noon were: May, \$3.18@3.30; July, \$3.27@3.36; Aug., \$3.36@3.60; Sept., \$3.40@3.50; Oct., \$3.52@3.58; Nov., \$3.57@3.62; Dec., \$3.62@3.67.

Quotations on prime summer yellow: May, \$3.05 bid; July, \$3.10 bid; Aug., \$3.15 bid; Sept., \$3.20 bid; Oct., \$3.30 bid; Nov., \$3.35 bid; Dec., \$3.40 bid.

Tallow.

Tallow, extra, 2½c f.o.b.

Stearine.

Stearine, 3% @ 3½c f.o.b.

Friday's Lard Markets.

New York, May 6, 1932. — Lard, prime western, \$4.65@4.75; middle western, \$4.50@4.60; city, 4½c; refined continent, 4½c; South American, 5½c; Brazil kegs, 5½c; compound, 5½@6c.

BRITISH PROVISION MARKETS.

(Special Cable to The National Provisioner.)

Liverpool, May 6, 1932.—Some signs of improvement in the general provision market with demand better for hams and picnics. Pure lard, however, is slow and there is practically no trade in square shoulders.

Friday's prices were as follows: Hams, American cut, 73s; hams, long cut, 82s; shoulders, square, none; picnics, none; short backs, 64s; bellies, clear, 52s; Canadian, 64s; Cumberlands, none; Wiltshires, none; spot lard, 38s 6d.

EUROPEAN PROVISION CABLES.

Demand at Hamburg was good for refined and prime steam lard, and other markets were quiet, according to cabled reports to the U. S. Department of Commerce for the week ended April 30, 1932. Prices per 100 kilos: Refined lard, \$13.00; prime steam lard, \$12.00. Other prices remain the same. Receipts of lard for the week were 968 metric tons, of which 78 metric tons came from Denmark, and 890 metric tons from the United States.

Arrivals of hogs at 20 of Germany's most important markets were 81,000 at a top Berlin price of 8.22c per lb., compared with 98,000 at 9.95c a lb. for the same week of last year.

Rotterdam market was dull. Small packers were underselling oleo products. Large packers showed tendency to decrease. Prices per 100 kilos: Extra premier jus, \$5.80; prime premier jus, \$8.70; extra oleo stock, \$12.60; refined lard, \$13.00.

The market at Liverpool was slightly firmer.

The total of pigs bought in Ireland for bacon curing was 20,500 for the week, as compared with 17,400 for the corresponding week of last year.

The estimated slaughter of Danish hogs for the week ending April 20, 1932, was 34,300, as compared with 121,000 for the corresponding week of last year.

LIVERPOOL PROVISION STOCKS.

On hand on May 1, 1932, with comparisons, estimated by Liverpool Trade Association:

	May 1, 1932.	Apr. 1, 1932.	May 1, 1931.
Bacon, lbs.	1,105,776	1,408,300	3,341,968
Hams, lbs.	919,520	801,968	1,078,560
Shoulders, lbs.	33,824	23,408	38,562
Lard, steam, tons..	2,456	2,456	490
Lard, refined, tons..	2,077	3,056	921

LARD EXPORTS TO MEXICO.

Exports of lard and neutral lard from the United States to Mexico by customs districts during March, 1932, are reported by the U. S. Department of Commerce as follows:

To Mexico—	Lbs.	Value.	Neutral Lard.	Lbs.	Value.
New York	3,700	\$ 296
New Orleans	19,450	1,100
San Antonio	1,340,524	64,028	6,026	\$369	
El Paso	64,587	4,716
San Diego	12,134	1,117
Arizona	189,925	8,913
Total	1,630,320	\$80,140	6,026	\$369	

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to May 5, 1932, show exports from that country were as follows: To the United Kingdom, 65,221 quarters; to the Continent, 3,822 quarters. Exports previous week were as follows: To England, 98,013 quarters; to the Continent, 15,179 quarters.

Profit or Loss?

Only when a buyer or seller of meat products knows the market does he buy or sell intelligently.

If a buyer makes 1/8c per pound on a car of product he has saved \$37.50.

If he makes 1/4c a pound on a car, he has made \$75.00.

The same is true of the seller. If he knows the market, and gets the market price, he saves anywhere from \$37.50 to \$150.00 a car. If the difference is as much as 1c a pound, he saves \$300 on a car.

If you get THE NATIONAL PROVISIONER DAILY MARKET SERVICE you know the market. You neither buy nor sell blindly.

A fractional saving on one car of product will pay for this service for an entire year. If you want full information, clip this coupon and send it with your name and address to THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

MEAT AND LARD STOCKS.

Stocks of meat and lard in storage at the seven principal markets of the country would look bullish were buying power normal, but in the light of current consumer demand the stocks are relatively ample. However, there is much evidence that packers have turned over large quantities of product and have succeeded in keeping their storage stocks levels at or below the five-year-average.

Total pickled meats are slightly below those of a year ago although an increase of some 5,000,000 lbs. is recorded for the month, regular ham stocks are lower while skinned ham stocks show a gain, compared with a year ago. Stocks of pickled bellies are a shade higher than a year ago while stocks of pickled picnics are slightly lower.

Dry salt meat stocks are considerably lower than on last May 1, the principal decline being in D. S. fat backs.

Lard stocks, on the other hand, are above those of a month and a year ago. These stocks have been mounting steadily in spite of the fact that wholesale lard prices are practically the same as live hog prices.

Packers have continued to maintain a basically good position and one which would reflect very quickly any change for the better in the industrial and business situation. In the meantime costs are being steadily scaled down so that there is increasing prospect of a small margin of profit even though product is moving at low price levels.

Stocks at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee on April 30, 1932, with comparisons, as especially compiled by THE NATIONAL PROVISIONER, are reported as follows:

	Apr. 30, 1932.	Mar. 31, 1932.	Apr. 30, 1931.
Total S. P. meats	231,182,740	226,066,359	233,075,802
Total D. S. meats	63,172,350	59,859,907	70,381,601
Total all meats	312,570,027	306,251,767	329,983,251
P. S. lard	47,572,500	42,612,714	44,828,174
Other lard	25,452,405	21,121,783	13,743,231
Total lard	73,024,905	63,734,497	58,571,406
S. P. regular hams	58,137,135	57,818,461	63,741,747
S. P. skinned hams	82,795,202	74,688,774	79,891,137
S. P. bellies	64,479,074	65,346,875	63,546,630
S. P. picnics	25,422,652	27,831,459	26,370,861
D. S. bellies	47,401,470	44,530,228	48,621,176
D. S. fat backs	14,342,540	14,036,221	20,490,752

FEWER HOGS IN APRIL.

Hog receipts at the eleven principal markets during April at 1,858,000 were the smallest for April since 1915 and compare with 1,970,000 in April, 1931, and 2,073,000 in April, 1930.

At Chicago receipts at 503,025 were equal to the smallest for April since 1922, but prices approached an all time low record. The general average price for April was \$3.90, which was equal to the lowest since June, 1899, when \$3.80 was reached. Quality was plain, choice grades were unusually scarce and more soft hogs were in evidence. Packing sow prices went to the lowest level of record, some heavy sows selling at \$2.50 at the low time. The average weight at Chicago, 238 lbs., compares with 239 lbs. in April last year.

HULL OIL MARKETS.

Hull, England, May 4, 1932.—(By Cable.)—Refined cottonseed oil, 21s; Egyptian crude cottonseed oil, 18s 9d.

Live Stock Markets

CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Ill., May 5, 1932.

CATTLE—Compared with week ago: Practically all grades killing cattle under pressure during week; fed steers and long yearlings closed 15-25c lower; light heifer and mixed yearlings, fully 25c off, instances more; beef cows, fully steady; cutters and common cows, weak to 25c lower; light low cutters at new low; bulls, steady; vealers, 50@75c higher. It was largely steer and yearling run, lightweight heifer and mixed yearlings comprising generous proportion of crop. Common steers selling at \$5.50 downward held up fairly well. Bulk steers sold at \$5.25@6.75, average cost slaughter steers standing around \$6.15. Extreme top \$7.90 on weighty bullocks, \$7.75 on yearlings; practical top all weights late in week, \$7.50; best light heifer yearlings, \$6.65; heavy kosher heifers, up to \$6.75. Most heifer yearlings sold late at \$5.50@5.75, only weighty heifers making \$6.00; cutter cows, \$2.50 down to \$1.25, with light throwouts 75c@1.00; most sausage bulls, \$2.75@3.00. Vealers closed at \$5.00@6.00 mostly, with choice offerings at \$6.50.

HOGS—Compared with one week ago: Market 5@10c lower; packing sows, strong. Mild advances on small receipts early more than lost on larger supply today. Shipping requirements continued small; slow fresh pork trade bearish factor; today's top \$3.80, new low for this century. Late bulks: 170 to 210 lbs., \$3.60@3.75; 220 to 250 lbs., \$3.45@3.65; 260 to 310 lbs., \$3.35@3.50; 320 to 380 lbs., \$3.15@3.35; 140 to 160 lbs., \$3.40@3.65, medium grades down to \$3.00; pigs, \$3.00@3.25; culls, down to \$2.00; packing sows, \$2.85@3.00; smooth sorts, to \$3.15; extreme weights, \$2.80 down.

SHEEP—Compared with week ago: Old crop lambs, 25@50c higher, closing under some pressure, however; spring lambs, very uneven, lightweight kinds sharply lower following Greek Easter; others, steady to higher; sheep, weak. Today's bulks: Good to choice woolled lambs, \$6.25@7.00, supply largely Colorados; comparable clippers, \$6.00@6.50, grassy kinds \$5.50@5.75; around 85-lb. California spring lambs, \$7.85@8.00; most native springers, \$7.50@

7.75; few, \$8.00; Colorados, \$8.25; heavy shorn ewes, \$1.00@1.50; light-weights, \$1.50@2.00.

OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Neb., May 5, 1932.

CATTLE—Early in the week liberal receipts resulted in slaughter steers and she stock meeting with dull markets at weak to lower prices. Some strength after mid-week recovered most of the early declines, with current prices unevenly barely steady to 25c lower for the week. Bulls are weak to a shade lower, and vealers are fully steady. Choice yearlings and weighty steers sold at \$7.00, and a two-load shipment of 1,298-lb. weights went at \$7.10.

HOGS—Comparisons Thursday with Thursday uncovers a decline of 10@35c, with most decline on light lights. Thursday's top held at \$3.30, with the following bulks: 160 to 250 lbs., \$3.10@3.25; 250 to 350 lbs., \$3.00@3.15; 140 to 160 lbs., \$2.90@3.15; packing sows, \$2.60@2.75; pigs, \$2.00@2.50.

SHEEP—General conditions in the slaughter lamb trade were favorable to selling interests, and comparisons Thursday with Thursday show a net advance of 50@75c, while matured sheep were almost unsalable and are \$1.00 lower. Thursday's bulk fed woolled lambs, \$6.25@6.65; top, \$6.75; fed clipped lambs, \$6.35@6.40; choice spring lambs, \$6.75@7.00; shorn ewes, \$1.00@1.25.

KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kan., May 5, 1932.

CATTLE—Killing classes of cattle during the week under review found a slow demand, with fed steers and yearlings dropping to new low price levels for the season. A full 25c decline was enforced on the general run of fed steers and yearlings the fore part of the week, but there was a reaction today, and part of the loss was recovered. Slaughter cows are steady to easier with a week ago; bulls, unchanged; vealers, steady to strong. Yearling steers of outstanding quality, scaling 852 lbs., topped at \$7.60, while

choice 1,174-lb. steers realized \$7.25. Several loads of all representative weights went at \$6.50@7.00, and bulk of fed steers sold from \$5.00@6.25. Best light mixed yearlings stopped at \$6.00, while the better kinds of vealers brought \$5.00@6.50.

HOGS—Although shipping demand for hogs was slow, the market finished on a steady to 5c lower basis as compared with a week ago. The late top of \$3.40 was paid for choice 170- to 220-lb. weights. Bulk of 170- to 260-lb. offerings turned at \$3.25@3.35. A spread of \$3.00@3.25 took 260- to 350-lb. butchers, and 140- to 160-lb. lots sold from \$3.00@3.35. Packing sows were mostly steady at \$2.25@2.75.

SHEEP—Under the influence of lighter receipts, spring lambs advanced fully 25c, and fed lambs registered gains of 50@85c, shorn kinds up most. Arizona springers topped at \$7.15; fed woolled lambs cleared up to \$6.50, and \$6.45 was realized on choice clippers. Sheep were in slow demand at 25@50c lower rates.

ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, May 5, 1932.

CATTLE—Weak to lower prices ruled in cattle the current week. Compared with week ago: Steers sold 15 @25c lower; mixed yearlings and heifers, 25c to spots 50c lower; cow stock, weak to 25c off; bulls and vealers, steady. Steers of 1,244-lb. averages scored a top of \$7.25, with best yearlings at \$6.85; bulk of slaughter steers, \$5.25@6.65. Most good steers brought \$6.00@6.75. Good and choice mixed yearlings and heifers bulked at \$5.25@5.85; medium fleshed kinds, \$4.75@5.00; top for both classes, \$6.00. Most cows scored \$2.75@3.50; low cutters, \$1.25@1.75. Closing top on vealers was \$5.75, with best sausage bulls up to \$2.90.

HOGS—Swine values recovered from the low point of last week, but again slumped to finish steady to 10c higher than last Thursday. Top price Thursday was \$3.60, with bulk of hogs, \$3.25 @3.55; sows, mostly \$2.40@2.65.

SHEEP—Lambs ruled steady to 25c higher for the week, while sheep declined 25@50c. Spring lambs topped at \$7.50, with bulk \$6.75@7.25. Woolled lambs scored \$6.50 mostly, and clipped lambs mainly \$5.00@6.00. Mutton ewes were dull at \$1.00@1.75 mostly; culls, down to 50c.

FELIX GEHRMANN

Long Distance Phone
YARDS 0037

Private Wires to Clearing
House Floor and
Hog Alley

Commission Buyer of Live Stock

Room 606—Exchange Bldg., Union Stock Yards
Chicago, Illinois

Information furnished
regarding trading in
contracts for future
delivery, upon request

Order Buyer of Live Stock
L. H. McMURRAY
Formerly of McMurray-Johnston, Inc.
Indianapolis Indiana Ft. Wayne Indiana

Do you buy your Livestock
through Recognized Purchasing Agents?

SIOUX CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., May 5, 1932.

CATTLE—Slaughter steer, yearling and she stock trade proved very uneven throughout the week, but prices showed only minor declines from last week's slow close. Good to choice long yearlings and medium weight beefs topped at \$6.75, and the bulk turned at \$4.75 @6.25. Choice kosher heifers reached \$5.85, beef cows bulked at \$2.75@3.50, and low cutters and cutters moved readily at \$1.50@2.50. Bulls and vealers held firm, medium bulls ranged up to \$2.75, and select vealers scored \$7.00.

HOGS—Compared with a week ago: Light hogs showed a steady to 10c lower deal, while strongweights and packing sows were rated strong to 10c higher. Thursday's top held at \$3.25, with bulk 170 to 220 lbs. at \$3.10@3.25; 220 to 300 lbs., \$3.00@3.15; 300 to 360 lbs., \$2.85@3.00; most 130 to 160 lbs., \$2.75@3.00; packing sows, \$2.40@2.75.

SHEEP—Stronger demand and improved quality raised fat lamb prices 25@50c above a week ago. Aged sheep continued the seasonal downward trend. Most good to choice fed woolled lambs brought \$6.25@6.50 late, with \$6.50 top. Clipped lambs sold mainly \$6.25@6.40. Odd lots of native springers turned at \$7.00@7.25. Most good to choice clipped fat ewes cashed \$1.00@1.75 or 50@75c lower.

ST. PAUL

(By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.)

So. St. Paul, Minn., May 4, 1932.

CATTLE—Following outside trends, all classes of slaughter cattle worked unevenly 25c to in spots 50c lower this week. Good yearlings stopped at \$6.25; bulk all weights, \$5.00@6.00; common kinds, to \$4.50. Beef cows dropped to a \$3.00@3.75 bulk; heifers, \$4.00@5.25; cutters, \$2.00@2.50; medium grade bulls, \$2.25@2.75. Vealers held steady at \$3.50@5.50 mainly.

HOGS—In the hog house an unevenly lower market prevailed. Lights and underweights ranged from 15@25c lower; medium and heavy butchers and sows, 5@15c off. On today's market, better 140- to 220-lb. weights turned at \$3.40@3.45; 220- to 320-lb. averages, from \$3.00@3.40; packing sows, \$2.50@2.75; pigs, largely \$3.00@3.25.

SHEEP—Little change developed on slaughter lambs. Choice fed woolled and clipped offerings today scored at \$6.25; medium woolled lambs, \$4.50@5.00; throwouts, \$3.00@3.50. Slaughter ewes are around 75c lower for the week and are salable from \$2.00 downward.

ST. JOSEPH

(Reported by U. S. Bureau of Agricultural Economics.)

St. Joseph, Mo., May 5, 1932.

CATTLE—Late recovery erased most earlier weakness, and prices now figure weak to 15c lower on steers; yearlings and heifers steady; cows, weak to 25c lower; other classes unchanged. Choice 1,282-lb. steers brought \$7.00 as top, against \$7.20 for similar steers last week. Bulk of steers and long year-

lings brought \$5.25@6.35; top mixed yearlings, \$6.00; straight heifers, \$6.00; bulk yearlings, \$4.25@5.25; most beef cows, \$2.75@3.75; top cows, \$4.60; cutter grades, \$1.50@2.50; bulls, \$2.25@2.60; few vealers today, \$6.00; practical top, \$5.50; most killing calves, \$3.00@4.50.

HOGS—Prices continued practically at the low time; top, \$3.45 for four of the last five market days, and finally \$3.40 today, which is within 5c of the record low established last week. Bulk good and choice hogs 160 to 250 lbs. sold today \$3.25@3.35; 260 to 360 lbs., \$3.05@3.20; light lights, \$3.00@3.25; numerous lots medium grade and mangy hogs, \$2.50@3.10. Most sows, \$2.40@2.75.

SHEEP—Prices have advanced considerably over this time last week, lambs of the old crop showing 50@75c gains; springers, up 25@50c; woolled lambs, \$6.65 today; best, \$6.75; some native spring lambs, \$7.10; choice Californias, \$7.50. A load of yearling wethers brought \$5.00; two loads shorn Arizona ewes, \$1.35.

HOG WEIGHTS AND COSTS.

The average weight and cost of hogs, computed on packer and shipper purchases, as reported for March, 1932, with comparisons, by the U. S. Bureau of Agricultural Economics:

	—1932—	—1931—	—1932—	—1931—	—1931—
	Per	Per	Per	Per	Per
	Lbs.	Lbs.	Lbs.	Lbs.	Lbs.
CHICAGO.					
Jan. ..	230 \$4.00	235 \$7.65	223 \$4.07	213 \$7.84	
Feb. ..	233 \$3.98	237 \$7.06	220 \$3.95	207 \$7.34	
Year ..	237 \$4.13	242 \$7.46	217 \$4.32	206 \$6.58	
Mar. ..	237 \$4.33	242 \$7.46	217 \$4.32	206 \$7.78	
EAST ST. LOUIS.					
Jan. ..	241 \$3.75	236 \$7.44	230 \$3.62	250 \$7.33	
Feb. ..	241 \$3.69	232 \$6.84	231 \$3.58	251 \$6.58	
Year ..	239 \$4.00	231 \$7.37	244 \$3.88	265 \$7.02	
Mar. ..	239 \$4.00	231 \$7.37	244 \$3.88	265 \$7.02	
KANSAS CITY.					
Jan. ..	241 \$3.75	236 \$7.44	230 \$3.62	250 \$7.33	
Feb. ..	241 \$3.69	232 \$6.84	231 \$3.58	251 \$6.58	
Year ..	239 \$4.00	231 \$7.37	244 \$3.88	265 \$7.02	
Mar. ..	239 \$4.00	231 \$7.37	244 \$3.88	265 \$7.02	
OMAHA.					
Jan. ..	241 \$3.75	236 \$7.44	230 \$3.62	250 \$7.33	
Feb. ..	241 \$3.69	232 \$6.84	231 \$3.58	251 \$6.58	
Year ..	239 \$4.00	231 \$7.37	244 \$3.88	265 \$7.02	
Mar. ..	239 \$4.00	231 \$7.37	244 \$3.88	265 \$7.02	
ST. PAUL.					
Jan. ..	200 \$3.70	257 \$7.80	218 \$4.38	211 \$7.72	
Feb. ..	210 \$3.60	234 \$6.64	220 \$4.13	211 \$7.13	
Year ..	200 \$4.02	236 \$7.14	214 \$4.14	206 \$7.39	
Mar. ..	200 \$4.02	236 \$7.14	214 \$4.14	206 \$7.39	
FT. WORTH.					
Jan. ..	200 \$3.70	257 \$7.80	218 \$4.38	211 \$7.72	
Feb. ..	210 \$3.60	234 \$6.64	220 \$4.13	211 \$7.13	
Year ..	200 \$4.02	236 \$7.14	214 \$4.14	206 \$7.39	
Mar. ..	200 \$4.02	236 \$7.14	214 \$4.14	206 \$7.39	

CORN BELT DIRECT TRADING.

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., May 5, 1932.

Fall crop hogs were marketed in volume at 21 concentration points and 7 packing plants in Iowa and Minnesota the past week. In comparison with last Thursday, current quotations are mostly 10c lower. Price fluctuations were narrow, and several of the buying interests increased their daily purchases, but the trade continued very slow. Late bulk of 170 to 220 lbs., \$3.10@3.40; 230 to 260 lbs., \$3.00@3.25; 270 to 300 lbs., \$2.75@3.10; big weight butchers, down to \$2.60; sows, mostly \$2.30@2.65; big weight sows, down to \$2.00.

Receipts of hogs unloaded daily at these 21 concentration yards and 7 packing plants for week ended May 5:

	This week.	Last week.
Friday, April 20.....	29,800	15,200
Saturday, April 30.....	19,700	18,300
Monday, May 2.....	51,500	52,100
Tuesday, May 3.....	13,900	10,400
Wednesday, May 4.....	23,100	16,300
Thursday, May 5.....	25,900	23,900

Unless otherwise noted, price quotations are based on transactions covering deliveries showing neither excessive weight shrinkage, nor fills.

RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week ended April 30, 1932:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended April 30.....	178,000	540,000	382,000
Previous week	163,000	553,000	428,000
1931	216,000	525,000	479,000
1930	206,000	545,000	361,000
1929	222,000	612,000	310,000
1928	338,000	606,000	284,000

Hogs at 11 markets:	
Week ended April 30.....	450,000
Previous week	448,000
1931	462,000
1930	461,000
1929	520,000
1928	527,000

At 7 markets:	Cattle.	Hogs.	Sheep.
Week ended Apr. 30.....	133,000	384,000	239,000
Previous week	124,000	375,000	261,000
1931	158,000	396,000	347,000
1930	151,000	419,000	274,000
1929	149,000	444,000	217,000
1928	162,000	453,000	192,000

Old Fashioned Safety

with

Modern Service

The Nation's Oldest and Largest
Livestock Buying Organization



Chicago, Ill.
Cincinnati, Ohio
Dayton, Ohio
Detroit, Mich.

Indianapolis, Ind.
Lafayette, Ind.
Louisville, Ky.

Montgomery, Ala.
Nashville, Tenn.
Omaha, Nebr.
Sioux City, Iowa

Service Department, 1315 H St., N. W., Washington, D. C.—
C. B. Heinemann, Mgr.

KENNETT MURRAY
LIVE STOCK BUYING ORGANIZATION

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, April 30, 1932, with comparisons, are reported to THE NATIONAL PROVISIONER as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	4,313	3,144	5,472
Swift & Co.	4,407	1,608	11,459
Wilson & Co.	2,557	1,443	3,442
Morris & Co.	1,787	1,909	3,905
Anglo-Amer. Prov. Co.	963
G. H. Hammond Co.	2,255	1,086
Libby, McNeill & Libby.	385
Shippers	12,633	17,922	16,145
Others	10,945	33,121	10,770
Brennan Pkg. Co., 5,362 hogs; Independent Pkg. Co., 723 hogs; Boyd, Latham & Co., 703 hogs; Hygrade Food Products Corp., 2,816 hogs; Agar Pkg. Co., 5,049 hogs.
Total: 39,375 cattle, 9,540 calves, 77,686 hogs, 51,193 sheep.
Not including 195 cattle, 1,006 calves, 53,026 hogs and 31,149 sheep bought direct.

KANSAS CITY.

	Cattle.	Hogs.	Sheep.
Armour and Co.	2,475	3,983	5,944
Cudahy Pkg. Co.	2,994	3,952	5,529
Perrier Pkg. Co.	482
Morris & Co.	2,276	4,545	4,267
Swift & Co.	3,910	9,350	8,224
Wilson & Co.	3,026	4,836	5,726
Others	1,157	1,117	155
Total	16,320	27,763	32,845

OMAHA.

	Cattle and calves.	Hogs.	Sheep.
Armour and Co.	5,418	18,635	8,265
Cudahy Pkg. Co.	4,548	12,290	12,054
Dold Pkg. Co.	1,210	5,526
Morris & Co.	1,345	3,022	3,632
Swift & Co.	4,891	9,930	11,960
Others	14,046
Geo. Hoffman Pkg. Co., 148 cattle; Grt. Omaha Pkg. Co., 31 cattle; Omaha Pkg. Co., 98 cattle; J. Both & Sons, 41 cattle; So. Omaha Pkg. Co., 60 cattle; Lincoln Pkg. Co., 185 cattle; Nagle Pkg. Co., 116 cattle; Sinclair Pkg. Co., 437 cattle; Wilson & Co., 207 cattle.
Total: 18,268 cattle, 60,729 hogs, 35,901 sheep.

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,815	1,294	7,255	4,071
Swift & Co.	1,915	2,940	7,330	5,891
Morris & Co.	966	620	984
Hammer Pkg. Co.	885	43	764
American Pkg. Co.	135	14	273	215
Hell Pkg. Co.	277
Krey Pkg. Co.	115	131	4,516	141
Siehoff Pkg. Co.	1,358
Circle Pkg. Co.	181
Shippers	3,733	2,399	19,338	1,754
Others	1,609	390	18,150	1,903
Total	12,383	7,831	64,084	15,473
Not including 2,416 cattle, 2,828 calves, 37,558 hogs and 751 sheep bought direct.

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,473	826	10,759	19,399
Armour and Co.	3,122	739	9,532	9,340
Others	812	177	2,407	9,962
Total	6,410	1,742	22,698	38,731

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,255	118	10,680	1,491
Armour and Co.	2,585	148	10,715	1,626
Swift & Co.	2,361	141	5,914	1,590
Shippers	1,028	3	8,779
Others	283	17	45
Total	9,062	427	36,142	4,707

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,106	205	4,858	1,234
Wilson & Co.	1,001	223	4,769	1,180
Others	134	38	526
Total	2,241	466	10,153	2,414
Not including 13 cattle and 104 calves bought direct.

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,029	322	6,271	3,558
Dold Pkg. Co.	507	38	4,274	19
Wichita D. B. Co.
Dunn-Ostertag	98
Keefe-Le Sturgeon.	18
Fred W. Doid	97	446	1
Total	1,826	360	10,991	3,578
Not including 5,008 hogs bought direct.

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	1,907	84	2,230	20,961
Armour & Co.	858	117	2,160	17,391
Others	1,097	212	1,392	37,557
Total	3,862	413	5,782	75,909

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,540	6,322	6,661	504
U. D. B. Co., N. Y.	52
The Layton Co.	482
R. Gums & Co.	96	84	81
Armour and Co.	561	3,136
N. Y. B. D. M. Co.	38
Bimble.
Harrison, N. J.	186
Corkran, Hill, Balt.	178
Newton Pkg. Co.,
Shippers	123	100	22	1
Others	251	355	124	114
Total	2,061	10,006	7,931	619

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,064	3,567	10,288	1,617
Cudahy Pkg. Co.	365	1,715
Swift & Co.	4,235	5,458	15,411	3,323
United Pkg. Co.	1,422	58
Others	663	50	15,110	286
Total	9,719	10,857	40,800	5,226

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingman Co.	1,366	908	19,941	639
Armour & Co.	836	140	1,714	9
Hilgemeier Bros.	5	1,205
Brown Bros.	105	24	245	23
Stumpf Bros.	88
Schuessler Pkg. Co.	18	289
Meier Pkg. Co.	160	11	390
Indiana Prov. Co.	52	27	243
Maass Hartman Co.	35	15	15
Riverview Pkg. Co.	1	104	3
Art Wabnitz	1	128
Hoosier Abt. Co.	28
Shippers	1,297	2,331	11,451	3,207
Others	955	148	360	304
Total	4,862	3,654	36,030	4,328

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons.	553
Ideal Pkg. Co.	10	551
E. Kahn's Sons Co.	1,106	380	6,339	1,291
Kroger G. & B. Co.	60	278	2,210
J. Lohrey Pkg. Co.	1	262
H. H. Meyer P. Co.	18	3,004
A. Sander Pkg. Co.	3	940
J. Schlachter's Sons.	140	247	148
J. & F. Schroth.	12	3,181
John F. Stegner.	213	441	60
Shippers	134	1,152	3,283	450
Others	914	463	511	618
Total	2,671	3,002	20,283	3,150
Not including 1,062 cattle, 4 calves, 2,306 hogs and 863 sheep bought direct.

RECAPITULATION.
Recapitulation of packers' purchases by markets for week ended April 30, 1932, with comparisons:

CATTLE.

	Week ended, Apr. 30.	Prev. week.	Cor. week.
Chicago	39,375	35,021	*24,728
Kansas City	18,320	19,754	17,567
Omaha	18,268	18,068	25,197
East St. Louis	12,383	12,293
St. Joseph	6,410	6,195	7,975
Sioax City	9,062	8,334	13,548
Oklaoma City	2,241	3,070	2,268
Wichita	1,826	1,739	1,479
Denver	3,578	3,154	3,607
St. Paul	9,719	9,243	12,740
Milwaukee	2,061	2,783	3,219
Indianapolis	4,862	4,880	4,573
Cincinnati	2,671	2,906	4,886
Total	129,390	121,441	121,788

HOGS.

	Week ended, Apr. 30.	Prev. week.	Cor. week.
Chicago	77,686	80,978	*50,495
Kansas City	27,763	24,742	16,045
Omaha	60,729	56,401	58,419
East St. Louis	64,064	70,581
St. Joseph	22,698	20,061	28,926
Sioax City	36,142	31,820	44,533
Oklaoma City	10,153	10,347	4,239
Wichita	10,991	10,604	9,010
Denver	5,782	11,854	7,267
St. Paul	40,800	46,763	40,579
Milwaukee	7,931	8,260	8,964
Indianapolis	36,030	38,278	30,625
Cincinnati	20,283	17,471	24,691
Total	421,211	428,180	323,790

SHEEP.

	Week ended, Apr. 30.	Prev. week.	Cor. week.
Chicago	51,193	45,305	*67,405
Kansas City	32,845	27,240	32,682
Omaha	35,901	28,724	39,745
East St. Louis	15,473	12,904
St. Joseph	38,731	45,274	39,241
Sioax City	4,707	7,262	8,191
Oklaoma City	2,414	3,313	686
Wichita	3,578	4,335	1,834
Denver	75,909	41,627	20,916
St. Paul	5,226	5,759	6,555
Milwaukee	619	678	843
Indianapolis	4,328	2,127	2,378
Cincinnati	3,150	1,989	5,877
Total	274,074	226,447	229,353

*Represents principal packers only.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods are reported as follows:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., April 25	14,249	2,063	32,323	16,445
Tues., April 26	7,946	3,385	21,528	12,872
Wed., April 27	9,846	2,048	17,498	11,976
Thurs., April 28	5,870	2,067	29,080	16,074
Fri., April 29	1,804	581	20,668	14,258
Sat., April 30	200	100	10,000	9,000
This week	39,915	10,864	131,423	80,625
Previous week	35,969	13,562	123,307	75,405
Year ago	52,193	13,785	118,535	108,327
Two years ago	46,978	14,845	129,502	91,423

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., April 25	3,685	119	5,256	3,785
Tues., April 26	2,475	2,763	2,699
Wed., April 27	3,412	221	1,500	3,072
Thurs., April 28	1,642	127	2,500	4,322
Fri., April 29	706	104	5,265	2,040
Sat., April 30	100	500	500
This week	12,020	571	17,580	16,378
Previous week	8,558	374	17,563	15,512
Year ago	16,919	13,785	118,535	108,327
Two years ago	14,508	72	26,656	32,130

Total receipts for month and year to April 30, with comparisons:

	April—1932.	1931.	Year—1932.	1931.
Cattle	154,039	193,474	652,294	701,429
Calves	47,277	63,368	171,061	188,735
Hogs	502,415	549,931	2,610,578	2,978,374
Sheep	328,114	389,040	1,378,489	1,420,892

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ended Apr. 30	\$2.25	\$3.65	\$1.50	\$1.15
Previous week	2.30	3.80	2.00	6.80
1931	7.70	6.90	2.55	9.10
1930	11.45	9.95	5.10	9.50
1929	13.75	11.50	9.10	16.40
1928	13.05	10.15	10.60	17.35
1927	10.70	10.25	5.35	15.65
Av. 1927-1931	\$11.35	\$9.75	\$7.10	\$13.60

SUPPLIES FOR CHICAGO PACKERS.

Net supplies of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ended April 30	27,960	113,500	64,200
Previous week	27,111	105,414	50,893
1931	35,676	95,740	74,718
1930	32,470	102,946	59,243
1929	32,633	108,002	45,222
1928	37,006	94,507	40,755

*Saturday, April 30, estimated.

HOG RECEIPTS, WEIGHTS, PRICES.

Receipts, average weights and top and average prices of hogs, with comparisons:

	No.	Avg
--	-----	-----

Hide and Skin Markets

Chicago.

PACKER HIDES—Sentiment in the hide market improved considerably this week. The advance of $\frac{1}{4}$ c paid previous week for April native steers, extreme native steers and light native cows was extended this week to cover branded steers and heavy native cows, while branded cows sold at a full $\frac{1}{4}$ c advance.

Some sales of earlier dating hides were made at the old price basis but the earlier trading and bookings to tanning accounts have fairly well cleaned up the winter stocks, except for scattered lots. Trading was more or less scattered this week, with smaller tanners participating, and the total to date is estimated around 60,000 hides.

As the week closes, bids at the quarter-cent advance are being declined for late April take-off, with killers asking another quarter-cent up. The market is in considerably better position statistically and some improvement in the leather market is being awaited to further strengthen the position of killers. The slow leather market has held back trading in raw stocks.

One lot of 8,000 April native steers sold at $\frac{1}{4}$ c, and a few March at 4c; $\frac{1}{4}$ c was paid for 2,700 Aprils at close of last week. About 3,000 February-March extreme native steers sold at 4c, with last trading in Aprils at $\frac{1}{4}$ c.

About 3,000 April butt branded steers brought $\frac{1}{4}$ c, with 5,000 February-March at 4c. One lot of 4,000 April Colorados sold at $\frac{3}{4}$ c, and about same number February-March at $\frac{3}{4}$ c. Car or two of heavy Texas steers, April take-off, reported at $\frac{1}{4}$ c. Light Texas steers quotable at $\frac{3}{4}$ c, and extreme light Texas steers at 4c, nom.

One packer sold 4,400 April heavy native cows at close of last week at $\frac{3}{4}$ c, and about 5,000 sold this week at $\frac{3}{4}$ c for Aprils and $\frac{3}{4}$ c for March. Couple cars April light native cows sold at $\frac{1}{4}$ c and this figure declined for more, asking $\frac{1}{4}$ c. Branded cows were in best demand and three packers sold 7,800 Aprils at 4c, a full $\frac{1}{2}$ c up.

Last trading in February forward bulls was at $\frac{2}{4}$ c for native and $\frac{2}{4}$ c for branded.

FOREIGN WET SALTED HIDES—South American market rather quiet. One lot of 8,000 frigorifico steers reported going to Europe mid-week equal to 5c, c.i.f. New York as against 5 $\frac{1}{2}$ @ 5 $\frac{1}{2}$ c paid previous week.

SMALL PACKER HIDES—Last sales in local small packer April all-weights were at 4c for native steers and cows and $\frac{3}{4}$ c for branded; market quoted nominally on this basis.

Local small packer association sold 3,400 April light native cows at close of last week, 43-lb. and up at 4c, under 43-lb. $\frac{1}{4}$ c. Also, 3,000 May branded cows this week at 4c, and 3,300 April light native cows at $\frac{1}{4}$ c.

In Pacific Coast market, around 25,000 hides were reported sold this week, at 3c for trimmed steers and cows and $\frac{2}{4}$ c for untrimmed, flat, f.o.b. shipping points, or half-cent advance.

COUNTRY HIDES—Trading in country hides continues at a standstill. It is impossible to get hides at interior

points at prices low enough to enable collectors to replace any stocks they might sell at present levels without losing money. Only nominal prices are quoted, with all-weights around 3c, selected, delivered, although they cannot be bought at this figure. Heavy steers and cows 3c, nom. Buff weights $\frac{3}{4}$ c, nom., although bids at this figure did not bring out any hides. Extremes quoted around 4c, nom. Bulls about 2c. All-weight branded 2@ $\frac{2}{4}$ c, flat, less Chicago freight.

CALFSKINS—One packer sold 20,000 April calfskins at the close of last week, $\frac{9}{15}$ -lb. weights, at 7c for preferred points and 6c for River points. Market quoted nominally around 6c for regular points.

Chicago city calfskins fairly active and higher. Two cars 8/10-lb. sold this week at 4c, or $\frac{1}{4}$ c up; two cars 10/15-lb. sold late last week at $\frac{5}{16}$ c, or $\frac{1}{4}$ c advance. Outside cities, 8/15-lb., quoted around $\frac{4}{16}$ c; car 10/15-lb. sold late last week at $\frac{5}{16}$ c. Mixed city and country calf about 4c; straight countries $\frac{3}{4}$ @ $\frac{3}{16}$ c.

KIPSKINS—As reported previously, trading last week on packer kipskins cleaned up most packers' stocks to April 1. Northern native kips sold at 5c, southern $\frac{4}{16}$ c; northern over-weights at $\frac{4}{16}$ c and southern 4c; branded kips at 4c.

Chicago city kipskins quiet and quoted nominally around $\frac{4}{16}$ c, but doubtful if any could be bought at this figure, collectors' ideas being 5c or better. Outside cities around $\frac{4}{16}$ @ $\frac{4}{16}$ c, nom.; mixed cities and countries $\frac{3}{4}$ @ 4c; straight countries $\frac{3}{4}$ @ $\frac{3}{16}$ c.

Packer regular slunks last sold at $\frac{3}{4}$ @ $\frac{1}{4}$ c for March-Aprils.

HORSEHIDES—Trading continues dull, with choice city renderers quotable around \$1.75@2.00, top for very choice stock; mixed city and country lots around \$1.25@1.50.

SHEEPSKINS—Dry pelts quoted 6@ 7c for full wools, short wools half-price. A few shearlings still coming out and are readily sold at around steady prices; few No. 1 packer shearlings sold this week at 25c; other sales made on No. 2's at 12 $\frac{1}{2}$ c and fresh clips 10c. Pickled skins dull and quoted 75c@1.00 nom. per doz. at Chicago for current run; one packer sold a car ribby lambs this week at \$1.00 per doz., also a car last week at same price. New York market quoted as high as \$1.25 per doz. nom. for straight run. Spring lambs quoted 5@10c, with demand very light. Outside packer lamb pelts last sold at 50 @60c.

New York.

PACKER HIDES—No further activity reported as yet on packer hides, with the market quotable in a nominal way at $\frac{1}{4}$ c for April native steers and butt branded steers and $\frac{3}{4}$ c for April Colorados; last trading was at $\frac{1}{4}$ c less for March and prior hides.

COUNTRY HIDES—Country market demoralized by the low prices prevailing and trading at a standstill. Nominal quotations of 4c for extremes and $\frac{3}{4}$ c for buff weights preclude the possibility of any trading; stocks could not be replaced at these levels.

CALFSKINS—Market fairly active late last week and this week. Collectors' 5-7's sold late last week at 35c; couple cars collectors' 7-9's sold this week at 52 $\frac{1}{2}$ c, steady with price paid late last week; couple cars collectors' 9-12's sold this week at \$1.07 $\frac{1}{2}$, steady with trading last week, and packers' 9-12's last sold at \$1.15. The 12/17-lb. veal kips last sold at \$1.20@1.25.

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended April 30, 1932, were 3,336,000 lbs.; previous week, 2,839,000 lbs.; same week last year, 3,992,000 lbs.; from January 1 to April 30 this year, 65,047,000 lbs.; same period a year ago, 63,424,000 lbs.

Shipments of hides from Chicago for the week ended April 30, 1932, were 2,803,000 lbs.; previous week, 4,686,000 lbs.; same week last year, 3,124,000 lbs.; from January 1 to April 30 this year, 77,094,000 lbs.; same period a year ago, 49,971,000 lbs.

WEEKLY HIDE IMPORTS.

Imports of cattle hides at leading U. S. ports, week ended April 30, 1932.

Week ended:	New York.	Boston.	Phila.
Apr. 30, 1932.....	27,732
Apr. 23, 1932.....	16,965	23,381
Apr. 16, 1932.....	12,073	2,156	26
Apr. 9, 1932.....	8,763	945	1,401
Total, 1932 to date.....	221,338	34,673	106,000
May 2, 1931.....	10,621	14,396
Apr. 25, 1931.....	19,520	16
Total, 1931 to date.....	204,964	20,362	123,181

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended May 6, 1932, with comparisons, are reported as follows:

PACKER HIDES.			
	Week ended May 6.	Prev. week.	Cor. week 1931.
Spr. nat.	5	@ $\frac{5}{16}$ c	8 @ $\frac{5}{16}$ c
stra.	5	@ $\frac{5}{16}$ c	8 @ $\frac{5}{16}$ c
Hvy. nat. str.	@ $\frac{4}{16}$ c	@ $\frac{4}{16}$ c	8 @ $\frac{4}{16}$ c
Hvy. Tex. str.	@ $\frac{4}{16}$ c	@ $\frac{4}{16}$ c	8 @ $\frac{4}{16}$ c
Hvy. butt brand'd	@ $\frac{4}{16}$ c	@ $\frac{4}{16}$ c	8 @ $\frac{4}{16}$ c
Hvy. Col. str.	@ $\frac{3}{16}$ c	@ $\frac{3}{16}$ c	8 @ $\frac{3}{16}$ c
Ex-light Tex.	@ $\frac{4}{16}$ c	@ $\frac{3}{16}$ c	8 @ $\frac{4}{16}$ c
stra.	@ $\frac{4}{16}$ c	@ $\frac{3}{16}$ c	8 @ $\frac{4}{16}$ c
Brand'd cows.	@ $\frac{3}{16}$ c	@ $\frac{3}{16}$ c	8 @ $\frac{3}{16}$ c
Hvy. nat. cows	@ $\frac{4}{16}$ c	@ $\frac{4}{16}$ c	7 @ $\frac{4}{16}$ c
LT. nat. cows	@ $\frac{4}{16}$ c	@ $\frac{4}{16}$ c	7 @ $\frac{4}{16}$ c
Nat. bulls	@ $\frac{2}{16}$ c	@ $\frac{2}{16}$ c	5 @ $\frac{2}{16}$ c
Brand'd bulls.	@ $\frac{2}{16}$ c	@ $\frac{2}{16}$ c	4 @ $\frac{2}{16}$ c
Calfskins	@ $\frac{6}{16}$ c	@ $\frac{4}{16}$ c	7 @ $\frac{6}{16}$ c
Kips, nat.	@ $\frac{5}{16}$ c	@ $\frac{5}{16}$ c	11 @ $\frac{5}{16}$ c
Kips, or-wt.	@ $\frac{4}{16}$ c	@ $\frac{4}{16}$ c	11 @ $\frac{4}{16}$ c
Kips, brand'd.	@ $\frac{4}{16}$ c	@ $\frac{4}{16}$ c	11 @ $\frac{4}{16}$ c
Slunks, reg.	@ $\frac{37}{16}$ c	@ $\frac{37}{16}$ c	21 @ $\frac{37}{16}$ c
Slunks, hrls.	@ $\frac{25}{16}$ c	@ $\frac{25}{16}$ c	20 @ $\frac{25}{16}$ c

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.			
	Week ended May 6.	Prev. week.	Cor. week 1931.
Nat. all-wts.	@ $\frac{4}{16}$ c	@ $\frac{4}{16}$ c	8 @ $\frac{4}{16}$ c
Branded	@ $\frac{3}{16}$ c	@ $\frac{3}{16}$ c	8 @ $\frac{3}{16}$ c
Nat. bulls	@ $\frac{2}{16}$ c	@ $\frac{2}{16}$ c	5 @ $\frac{2}{16}$ c
Brand'd bulls.	@ $\frac{2}{16}$ c	@ $\frac{2}{16}$ c	4 @ $\frac{2}{16}$ c
Calfskins	@ $\frac{4}{16}$ c	@ $\frac{4}{16}$ c	11 @ $\frac{4}{16}$ c
Kips	@ $\frac{4}{16}$ c	@ $\frac{4}{16}$ c	11 @ $\frac{4}{16}$ c
Slunks, reg.	@ $\frac{30}{16}$ c	@ $\frac{30}{16}$ c	20 @ $\frac{30}{16}$ c
Slunks, hrls.	@ $\frac{20}{16}$ c	@ $\frac{20}{16}$ c	20 @ $\frac{20}{16}$ c

COUNTRY HIDES.			
	Week ended May 6.	Prev. week.	Cor. week 1931.
Hvy. steers	@ $\frac{3}{16}$ c	@ $\frac{2}{16}$ c	5 @ $\frac{3}{16}$ c
Hvy. cows	@ $\frac{3}{16}$ c	@ $\frac{2}{16}$ c	5 @ $\frac{3}{16}$ c
Bufs	@ $\frac{3}{16}$ c	@ $\frac{3}{16}$ c	6 @ $\frac{3}{16}$ c
Extremes	@ $\frac{4}{16}$ c	@ $\frac{3}{16}$ c	7 @ $\frac{4}{16}$ c
Bulls	@ $\frac{2}{16}$ c	@ $\frac{2}{16}$ c	5 @ $\frac{2}{16}$ c
Calfskins	@ $\frac{3}{16}$ c	@ $\frac{3}{16}$ c	9 @ $\frac{3}{16}$ c
Light calf	@ $\frac{25}{16}$ c	@ $\frac{25}{16}$ c	20 @ $\frac{25}{16}$ c
Deacons	@ $\frac{25}{16}$ c	@ $\frac{25}{16}$ c	20 @ $\frac{25}{16}$ c
Slunks, reg.	@ $\frac{10}{16}$ c	@ $\frac{10}{16}$ c	20 @ $\frac{10}{16}$ c
Slunks, hrls.	@ $\frac{5}{16}$ c	@ $\frac{5}{16}$ c	5 @ $\frac{5}{16}$ c
Horsehides	1.25@2.00	1.25@2.00	2.00@3.00

SHEEPSKINS.			
	Week ended May 6.	Prev. week.	Cor. week 1931.
Pkr. lambs	@ $\frac{60}{16}$ c	@ $\frac{60}{16}$ c	90 @ $\frac{60}{16}$ c
Sml. pkr.	@ $\frac{25}{16}$ c	@ $\frac{25}{16}$ c	6 @ $\frac{25}{16}$ c
Pkr. shearings	@ $\frac{25}{16}$ c	@ $\frac{25}{16}$ c	6 @ $\frac{25}{16}$ c
Dry pelts	@ $\frac{7}{16}$ c	@ $\frac{7}{16}$ c	7 @ $\frac{7}{16}$ c

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at 14 centers for the week ended April 30, 1932.

CATTLE.

	Week ended, Apr. 30.	Prev. week.	Cor. week, 1931.
Chicago	27,837	26,150	27,215
Kansas City	16,405	13,754	18,300
Omaha	18,108	17,571	24,531
East St. Louis	14,082	13,481	14,380
St. Joseph	7,300	6,248	8,046
St. Louis	7,741	6,810	10,418
Wichita	2,180	2,149	...
Philadelphia	1,800	1,530	1,737
Indianapolis	1,875	1,766	1,750
New York & Jersey City	8,110	7,001	9,294
Oklahoma City	2,524	3,620	2,596
Cincinnati	3,623	3,513	4,107
Denver	2,450	2,255	...
Total	113,553	110,616	127,521

HOGS.

Chicago	111,258	107,181	109,212
Kansas City	27,884	24,742	16,333
Omaha	50,731	46,245	38,181
East St. Louis	44,746	49,806	40,925
St. Joseph	20,519	17,296	20,815
St. Louis	10,153	10,347	4,238
Wichita	15,990	18,530	29,231
Philadelphia	18,311	19,946	17,232
Indianapolis	25,480	25,141	18,474
New York & Jersey City	48,190	49,329	47,543
Oklahoma City	10,153	10,347	4,238
Cincinnati	16,644	20,812	19,596
Denver	8,356	10,359	...
Total	426,963	428,688	365,949

SHEEP.

Chicago	63,207	64,758	63,915
Kansas City	33,148	27,240	36,304
Omaha	31,571	31,838	46,401
East St. Louis	13,769	10,677	8,479
St. Joseph	28,639	32,087	32,638
St. Louis	4,554	7,771	7,080
Wichita	3,578	4,355	...
Philadelphia	7,367	6,582	49,317
Indianapolis	908	2,209	1,724
New York & Jersey City	64,306	62,586	71,580
Oklahoma City	2,414	3,303	686
Cincinnati	2,829	2,277	5,265
Denver	5,886	5,201	...
Total	262,336	305,050	329,405

N. Y. HIDE EXCHANGE FUTURES.

Saturday, April 30, 1932—Old Contracts—Close: May 3.85n; June 4.35@4.45; July 4.60n; Aug. 4.80n; Sept. 5.05@5.15; Oct. 5.25n; Nov. 5.40n; Dec. 5.60@5.70; Jan. 5.75n; Feb. 5.90n; Mar. 6.00n. No sales.

New Contracts—Close: June 4.35n; July 4.60n; Aug. 4.80n; Sept. 5.05n; Oct. 5.25n; Nov. 5.45n; Dec. 5.65n; Jan. 5.80n; Feb. 5.90n; Mar. 6.00@6.10. No sales.

Monday, May 2, 1932—Old Contracts—Close: May 3.90n; June 4.41 sale; July 4.65n; Aug. 4.85n; Sept. 5.10@5.12; Oct. 5.30n; Nov. 5.50n; Dec. 5.65@5.75; Jan. 5.80n; Feb. 5.90n; Mar. 6.00b. Sales 21 lots.

New Contracts—Close: June 4.40n; July 4.60n; Aug. 4.80n; Sept. 5.05n; Oct. 5.25n; Nov. 5.45n; Dec. 5.65b; Jan. 5.80n; Feb. 5.90n; Mar. 6.05n; Apr. 6.10n. Sales 5 lots.

Tuesday, May 3, 1932—Old Contracts—Close: May 4.05n; June 4.55@4.60; July 4.80n; Aug. 5.00n; Sept. 5.25@5.30; Oct. 5.40n; Nov. 5.60n; Dec. 5.80@5.85; Jan. 5.95n; Feb. 6.10n; Mar. 6.20@6.40. Sales 16 lots.

New Contracts—Close: June 4.55n; July 4.75n; Aug. 4.95n; Sept. 5.15@5.20; Oct. 5.35n; Nov. 5.60n; Dec. 5.85n; Jan. 6.00n; Feb. 6.10n; Mar. 6.20b; Apr. 6.30n. Sales 5 lots.

Wednesday, May 4, 1932—Old Contracts—Close: May 4.10n; June 4.60 sale; July 4.80n; Aug. 5.00n; Sept. 5.20@5.30; Oct. 5.40n; Nov. 5.60n; Dec. 5.80@5.85; Jan. 5.95n; Feb. 6.10n; Mar. 6.20@6.30. Sales 4 lots.

New Contracts—Close: June 4.55n; July 4.75n; Aug. 4.95n; Sept. 5.15@

5.20; Oct. 5.35n; Nov. 5.60n; Dec. 5.80b; Jan. 5.95n; Feb. 6.10n; Mar. 6.20@6.30; Apr. 6.30n. Sales 2 lots.

Thursday, May 5, 1932—Old Contracts—Close: May 4.00n; June 4.45@4.55; July 4.65n; Aug. 4.85n; Sept. 5.10@5.25; Oct. 5.30n; Nov. 5.50n; Dec. 5.71@5.80; Jan. 5.85n; Feb. 6.00n; Mar. 6.10n. Sales 8 lots.

New Contracts—Close: June 4.45@4.55; July 4.65n; Aug. 4.85n; Sept. 5.00@5.15; Oct. 5.20n; Nov. 5.50n; Dec. 5.70b; Jan. 5.85n; Feb. 6.00n; Mar. 6.10n; Apr. 6.20n. No sales.

Friday, May 6, 1932—Old Contracts—Close: May 4.10n; June 4.55@4.60; July 4.75n; Aug. 4.95n; Sept. 5.20@5.30; Oct. 5.40n; Nov. 5.60n; Dec. 5.85 sale; Jan. 6.00n; Feb. 6.15n; Mar. 6.30@6.40. Sales 14 lots.

New Contracts—Close: June 4.55n; July 4.75n; Aug. 4.90n; Sept. 5.10@5.20; Oct. 5.35n; Nov. 5.60n; Dec. 5.85n; Jan. 6.00n; Feb. 6.10n; Mar. 6.25@6.40; Apr. 6.35@6.40. No sales.

CANADIAN LIVESTOCK PRICES.

Leading Canadian centers top livestock price summary, week ended April 28, 1932, with comparisons, reported by Dominion Live Stock Branch:

LIVESTOCK PRICES AT LEADING MARKETS.

Livestock prices at five leading Western markets Thursday, May 5, 1932:

	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Hogs (Soft or oily hogs and roasting pigs excluded):					
Lt. lt. (140-160 lbs.) gd.-ch.	3.40@3.70	3.30@3.55	2.90@3.15	3.00@3.35	3.25@3.40
Lt. wt. (160-180 lbs.) gd.-ch.	3.50@3.80	3.45@3.80	3.10@3.25	3.15@3.40	3.35@3.40
(180-200 lbs.) gd.-ch.	3.60@3.80	3.50@3.80	3.15@3.30	3.20@3.40	3.35@3.40
Med. wt. (200-220 lbs.) gd.-ch.	3.55@3.80	3.40@3.55	3.15@3.30	3.25@3.40	3.30@3.40
(220-250 lbs.) gd.-ch.	3.40@3.65	3.40@3.50	3.05@3.25	3.20@3.35	3.10@3.35
Hvy. wt. (250-280 lbs.) gd.-ch.	3.35@3.50	3.35@3.45	3.00@3.15	3.00@3.25	3.00@3.25
(280-350 lbs.) gd.-ch.	3.20@3.45	3.25@3.40	2.85@3.10	2.85@3.15	2.85@3.15
Pkg. sows (275-300 lbs.) med.-ch.	2.75@3.15	2.40@2.75	2.00@2.75	2.25@2.75	2.40@2.75
Slt. pigs (100-150 lbs.) gd.-ch.	3.00@3.40	3.00@3.40	2.25@2.75	2.25@2.75	3.00@3.25
Av. cost & wt. Thurs. (pigs excl.)	3.61-238 lbs.	3.62-218 lbs.	3.13-232 lbs.	3.23-225 lbs.	...

Slaughter Cattle and Calves:

STEERS (600-900 LBS.):

Choice	7.00@7.50	6.75@7.50	6.50@7.25	6.00@7.00	6.75@7.50
Good	6.00@7.00	5.75@6.75	5.75@6.50	5.50@6.25	6.00@6.75
Medium	5.25@6.25	4.75@5.75	4.00@5.75	4.75@5.50	5.00@6.00
Common	4.50@5.25	4.00@5.00	4.00@5.00	3.75@4.75	4.00@5.00

STEERS (900-1,100 LBS.):

Choice	7.00@7.50	6.75@7.50	6.50@7.25	6.25@7.25	6.75@7.50
Good	6.25@7.00	5.75@7.00	5.75@6.50	5.65@6.35	6.00@6.75
Medium	5.25@6.25	5.00@6.00	5.00@5.75	4.75@5.65	5.00@6.00
Common	4.50@5.25	4.00@5.25	4.00@5.00	4.00@4.75	4.00@5.00

STEERS (1,100-1,300 LBS.):

Choice	7.00@7.75	7.00@7.75	6.50@7.25	6.35@7.25	6.75@7.75
Good	6.25@7.25	6.00@7.25	5.75@6.50	5.65@6.35	6.00@7.00
Medium	5.50@6.25	5.25@6.25	5.00@6.00	4.75@5.75	4.75@6.00

STEERS (1,300-1,500 LBS.):

Choice	7.25@7.75	7.25@7.75	6.75@7.50	6.50@7.25	7.00@7.75
Good	6.25@7.25	6.25@7.25	6.00@6.75	5.75@6.50	6.00@7.00

HEIFERS (550-850 LBS.):

Choice	5.50@6.25	5.50@6.50	5.50@6.00	5.25@6.00	6.00@7.00
Good	5.25@5.50	5.00@5.50	5.00@5.50	4.50@5.25	5.00@6.00
Medium	4.25@5.25	4.50@5.00	4.25@5.00	3.75@4.50	4.00@5.00
Common	3.75@4.25	3.75@4.50	3.50@4.25	3.00@3.75	3.50@4.00

COWS:

Choice	4.00@4.75	4.25@4.50	4.25@4.75	4.00@4.50	4.00@4.50
Good	3.50@4.00	3.50@4.25	3.25@4.25	3.50@4.00	3.50@4.00
Com.-med.	2.50@3.50	2.75@3.50	2.50@3.25	2.50@3.50	2.50@3.50
Low cutter and cutter	1.25@2.50	1.00@2.75	1.50@2.50	1.00@2.50	1.75@2.75

BULLS (YRLS. EX. BEEF):

Gd.-ch.	3.00@4.25	2.90@3.50	2.65@3.75	2.75@3.50	2.75@3.50
Cut.-med.	2.50@3.10	2.00@2.90	2.25@2.65	2.00@2.75	2.00@2.85

VEALERS (MILK-FED):

Gd.-ch.	5.25@6.50	4.25@5.75	5.00@7.00	4.50@6.50	3.50@6.00
Medium	4.50@5.25	3.00@4.25	3.50@5.00	3.50@4.50	2.50@3.50
Cul.-com.	3.00@4.50	2.00@3.00	2.00@3.50	2.00@3.50	1.50@2.50

CALVES (250-500 LBS.):

Gd.-ch.	4.00@5.00	4.50@5.50	4.00@5.00	4.00@5.00	3.00@4.00
Com.-med.	2.50@4.00	2.50@4.50	2.00@4.00	2.00@4.00	2.00@3.00

Slaughter Sheep and Lambs:

SPRING LAMBS:

Gd.-ch.	7.50@6.25	6.75@7.50	6.75@7.25	6.50@7.25	...
Medium	6.75@7.50	5.50@6.75	5.75@6.75	5.50@6.50	...
Common	6.00@6.75	4.50@5.50	5.00@5.75	4.25@5.50	...

LAMBS:

(90 lbs. down)—Gd.-ch.	6.00@6.75	5.50@6.25	6.25@6.75	5.75@6.50	5.50@6.35
Medium	5.25@6.00	4.25@5.50	5.50@6.25	5.00@6.25	4.00@5.50
(91-100 lbs.)—Med.-ch.	5.00@6.00	4.15@6.00	4.50@6.00	4.00@5.50	4.00@6.00
(All weights)—Common	3.50@5.00	3.00@4.25	3.75@5.50	3.75@5.25	3.00@4.00

YEARLING WETHERS:

(90-110 lbs.)—Med.-ch.	3.00@4.75	3.25@4.50	2.75@4.25	3.75@5.25	2.75@4.25
EWES:					
(90-120 lbs.)—Med.-ch.	1.50@2.25	1.25@2.00	.75@1.50	1.25@1.75	.75@1.50
(120-150 lbs.)—Med.-ch.	1.00@2.00	1.00@1.75	.75@1.25	1.00@1.50	.50@1.25
(All weights)—Cul.-com.	.50@1.50	.50@1.25	.25@.75	.75@1.25	.25@.75

*All quotations on woolled basis.

BUTCHER STEERS.

Up to 1,050 lbs.

	Week ended, Apr. 28.	Prev. week.	Same week, 1931.
Toronto	3.25	\$ 7.00	\$ 7.00
Montreal	5.75	6.15	6.75
Winnipeg	5.75	6.00	6.50
Calgary	5.25	5.25	5.65
Edmonton	5.00	5.00	5.75
Prince Albert	4.50	4.25	4.50
Moose Jaw	4.75	5.00	6.00
Saskatoon	4.75	5.00	5.50

VEAL CALVES.

Toronto	6.50	\$ 8.00	\$ 9.00
Montreal	5.00	5.50	6.00
Winnipeg	5.50	6.00	7.50
Calgary	5.00	5.50	6.50
Edmonton	6.00	5.25	8.00
Prince Albert	5.50
Moose Jaw	5.00	5.00	8.00
Saskatoon	4.50	5.00	6.00

SELECT BACON HOGS.

Toronto	5.00	\$ 5.10	\$ 9.25
Montreal	5.15	5.50	9.25
Winnipeg	4.25	4.25	7.75
Calgary	3.95	4.00	8.00
Edmonton	4.00	3.50	7.35
Prince Albert	3.95	4.50	7.50
Moose Jaw	3.95	4.20	7.20
Saskatoon	3.95	4.20	7.20

GOOD LAMBS.

Toronto	7.75	\$ 8.00	\$10.50
Montreal	7.00	7.00	8.00
Winnipeg	6.50	6.75	8.50
Calgary	8.50
Edmonton	8.50
Prince Albert	6.50
Moose Jaw	5.50	5.00	8.00
Saskatoon	5.50	5.50	6.00

*Spring lambs, per head.

Chicago Section

President J. T. McMillan, of the J. T. McMillan Co., St. Paul, Minn., was a Chicago visitor this week.

John P. Doyle has been appointed manager of the casualty department of Armour and Company, succeeding E. Gates.

Purchases of livestock at Chicago by principal packers, for the first four days of this week totaled 18,591 cattle, 6,047 calves, 26,035 hogs, 26,713 sheep.

John H. Beach, formerly assistant manager at Syracuse, N. Y., for Armour and Company, has been made manager of the branch house at Watertown, N. Y., relieving J. F. McDonnell.

Provision shipments from Chicago for the week ended April 30, 1932, with comparisons, were as follows:

	Week Apr. 30.	Previous week.	Same week, '31.
Cured meats, lbs....	14,140,000	14,599,000	12,335,000
Fresh meats, lbs....	36,322,000	38,886,000	37,753,000
Lard, lbs.....	4,499,000	4,334,000	6,498,000

Charles Carson, master mechanic at the Armour plant in Chicago for many years, has been made engineer in charge of all mechanical construction, motive power and garage maintenance, working out of the office of plant superintendent D. W. King. He began in 1892 as a millwright in the Chicago plant.

President E. A. Cudahy, jr., of the Cudahy Packing Co., will address members of the National Association of Retail Meat Dealers in convention at Toledo, Ohio, on Monday, May 9. Mr. Cudahy will discuss the development of the livestock industry in the past year and matters that affect the meat industry and the public generally in relation to supplies and prices of meat.

J. E. Covey has been made superintendent of the Swift & Co. plant at Harrisburg, Pa., succeeding H. D. Sparks, who becomes superintendent of the Neuhoff plant at Nashville, Tenn. He started in the Swift soap factory, became foreman in less than a year, was transferred to the smokehouse department as foreman and graduated to the superintendent's staff, from which he goes to the Eastern plant superintendency.

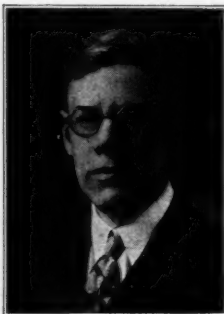
Out-of-town packers who attended meetings at the Institute of American Meat Packers this week included: Chas. Skulan, Cudahy Bros. Co., Cudahy Wis.; T. H. Hocker and H. H. Corey, Geo. A. Hormel & Co., Austin, Minn.; D. L. Hoff, Rath Packing Co., Waterloo, Ia.; S. A. Grow, Jacob E. Decker & Sons, Mason City, Ia.; J. W. Crawford, Wm. Schludenberg-T. J. Kurlde Co., Baltimore, Md.; H. M. Shulman, Hammond Standish & Co., Detroit, Mich.

PACKERS' MARKET PLACE.

Watch the "Wanted" and "For Sale" page for business opportunities and bargains in equipment.

WILSON EXECUTIVE IS GONE.

Frank H. Knief, an executive of Wilson & Co. for many years, and prominent in Masonic circles, died on May 3 at his home, at 9325 Loomis st., Chicago, at the age of 52 years.



FRANK H. KNIEF.

His general packinghouse experience was invaluable in his work with the accounting department, and he was promoted to be general office manager of the Wilson plants and branches throughout the country. At the time of his death Mr. Knief was closely associated with president Thomas E. Wilson, and in charge of an important division of the business.

Surviving him are his widow, Mary; a daughter, Margaret, and a brother, William, the latter residing in Cocheton, N. Y. Funeral services were held on Thursday, May 5.

AT DALLAS AND ST. LOUIS.

A divisional meeting and a regional meeting of the Institute of American Meat Packers will be held during the coming week. The meeting of Division VI, of which R. T. Keefe is chairman, will be held on May 12 at the Baker Hotel, Dallas, Tex. The meeting of the St. Louis region, of which Frank A. Hunter is chairman, will be held on May 13 in the Missouri Athletic Club, St. Louis. Each meeting will be preceded by a luncheon at 12:30 p. m.

DROP HOG FUTURE TRADING.

Trading in hog futures was suspended by the Chicago Live Stock Exchange at the end of April until there is more demand for a futures market. The market was established to permit hedging in hogs, as is done in other commodities, but at prices which have prevailed for some time sales could not be hedged. Trading in hog futures began March 1, 1930, and was in good volume, said Charles A. Wilson, president of the Chicago Livestock Exchange, until September, 1931, after which volume declined.

PACKERS' CONSENT DECREE.

(Continued from page 34.)

formally stipulated that they "are in active competition with each other" etc. (Note No. 1). The facts negative any suggestion that danger of monopolistic control now exists.

Each of the principal packers has suffered discouraging operating losses. One of them, retiring from business, sold its plants to another. The purchaser, in order to avoid failure, was compelled to refinance and has not earned reasonable profits in any year. Another, being embarrassed, passed into the hands of a receiver, was subsequently adjudged bankrupt and later reorganized.

Conditions Have Changed.

Only two have continued able to sustain themselves. It is shown without dispute that defendants' earnings, whether considered in relation to sales or to the worth of property invested, are low and substantially less than those of others carrying on the same lines of business. (Note No. 2).

Since 1920 the manufacture and distribution of food have grown greatly and to a large extent have come to be carried on by integrated concerns in strong hands, which have taken over and are handling many products from the sources of production to consumers.

More and more, meat—formerly distributed through shops selling little if anything else—is sold in stores carrying groceries and other articles of food. The diversification of the business of defendants permitted by the modification of the injunction is in harmony with present legitimate tendencies in the business of producing and selling meat, groceries and other articles of food.

In all branches of such activities there is strong and active competition. The use by defendants of their employees and facilities for the sale and distribution of groceries as well as meat would not give them any undue advantage over their competitors. Under present conditions the relief granted below would not enable them to inflict the evils of monopoly upon any part of the food industry.

The denial of that belief makes against competition intended to be preserved by the Sherman Act. Defendants should now be permitted more efficiently to use their help and equipment to lessen their operating expenses. That makes for lower prices and so is in the public interest.

Grocers Not Entitled to Protection.

The wholesale grocers, represented here by objecting intervenors, are not entitled to the court's protection against the competition of nonmembers or of defendants carrying on separately and competing actively. They may not avoid the burden of sustaining themselves in a free and open market by protestation of fear that, if allowed to engage in the grocery business at all, defendants will unfairly compete in violation of the federal anti-trust laws.

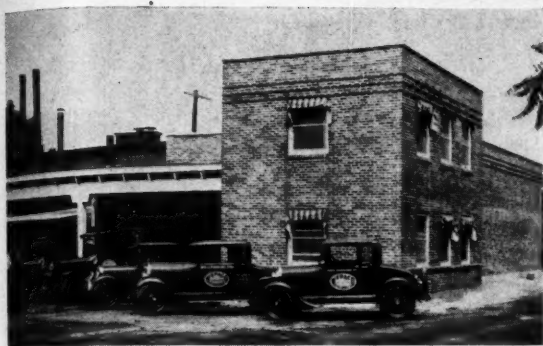
if and whenever shown necessary for the protection of the commerce and

59 E. V.

guarded
ermen
visions
There
plaint
The Go
nied by
without
to a w
Govern
pressly
shall no
an adm
of the d
not con
adjudica
of them
of the

And
words in
of the
consent
this prov
defendants
of the d
The f
applied t
grounds
the cour
regarded
their goo

CHICAGO



WEIL PACKING COMPANY
EVANSVILLE, IND.

With the construction of New Beef Coolers, Office, and Loading Facilities, the Weil Packing Company has started their program for complete rebuilding of their plant.

Building and Equipment designed by

H. PETER HENSCHEN
ARCHITECT

59 E. Van Buren St.

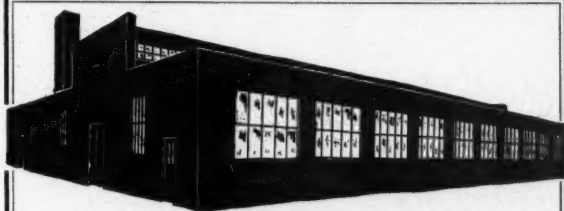
Chicago, Ill.

F. C. ROGERS, INC.

NINTH AND NOBLE STREETS
PHILADELPHIA

PROVISION
BROKER

Member of New York Produce Exchange
and Philadelphia Commercial Exchange



Have Your Meat Plant Equipment
Built in This Modern Shop

J. W. HUBBARD CO.

718-732 W. 50th St., Chicago

When You Think of Equipment, Think of Hubbard

guarded by the original decree, the Government may have the modified provisions restored or new ones added.

There is nothing in the original complaint that makes for reversal here. The Government's allegations were denied by answer. The decree was entered without evidence or findings pursuant to a written stipulation between the Government and the defendants expressly providing that "this stipulation shall not constitute or be considered as an admission, and the rendition or entry of the decree, or the decree itself, shall not constitute or be considered as an adjudication that the defendants, or any of them, have in fact violated any law of the United States."

Relief Appeal Is Justified.

And that provision was in exact words incorporated in and made a part of the decree. Thus the Government consented to, and the court adopted, this provision quite as much as the defendants consented to the other parts of the decree.

The fact that defendants thereafter applied to have the decree vacated upon grounds directed only to the power of the court to enter it ought not to be regarded as militating against them or their good faith—particularly when it

is recalled that this court, when reviewing that proceeding, deemed the questions presented of sufficient importance to call for their argument a second time. 276 U. S. 311.

I am of opinion that the facts found, taken with those conceded or established by uncontradicted evidence, justly entitle appellees to the measure of relief given below, and that the modifying decree should be affirmed.

I am authorized to say that Mr. Justice Van Devanter concurs in this opinion.

NOTES.

Note No. 1.—Census figures in respect of slaughtering and meat packing establishments in 1921 and 1927 are as follows: Value of production per year:

	1921.	1927.
\$5,000 to \$20,000..	142	64
\$20,000 to \$100,000..	304	267
\$100,000 to \$500,000..	360	429
\$500,000 to \$1,000,000..	112	163
\$1,000,000 and over.....	266	327

Total 1,184 1,250

The relation between each of the defendant packers' production of meat and lard and total production of these articles in the United States during the

years 1920 and 1929 are as follows:

	1920.	1929.
Swift	13.2%	15.2%
Armour (including Morris)	15.8%	14.1%
Wilson	5.2%	4.3%
Cudahy	4.0%	4.7%

Note No. 2.—The following table groups the defendants' earnings and compares them with the combined earnings of 15 competitors from 1920 to 1929.

Percentage of defendants' earnings on sales, A; percentage of competitors' earnings on sales, B; per cent of defendants' earnings on net worth, C; percentage of competitors' earnings on net worth, D;

	A.	B.	C.	D.
192018	.76	.88	2.48
1921	*3.05	*.17	*10.27	*5.80
192210	.272	.35	10.87
1923	1.58	3.40	5.65	12.00
1924	1.77	3.39	6.46	13.28
1925	1.44	2.03	5.82	9.11
1926	1.35	2.65	5.03	12.24
192763	2.07	2.49	9.83
1928	1.24	3.17	5.13	14.10
1929	1.06	2.68	4.55	14.02

*Loss.



QUICK RELIABLE SERVICE

PACKERS COMMISSION CO.

SPECIALIZING IN DRESSED HOGS FROM THE HOG BELT

CHICAGO BOARD OF TRADE BLDG. : : Phone Webster 3113

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CASH PRICES.

Based on actual carlot trading Thursday, May 5, 1932.

REGULAR HAM.			
Green.	Sweet Pickled.		
Standard.	Standard.	Fancy.	
8-10	8 1/4	9 1/4	10 1/4
10-12	8	9	10
12-14	7 1/4	8 1/4	9 1/4
14-16	7 1/4	8 1/4	9 1/4
16-18 range	7 1/4		

BOILING HAM.			
Green.	Sweet Pickled.		
Standard.	Standard.	Fancy.	
16-18	7 1/4	8 1/4	9
18-20	7 1/4	8 1/4	9
20-22	7 1/4	8 1/4	9
16-22 range	7 1/4		

SKINNED HAM.			
Green.	Sweet Pickled.		
Standard.	Standard.	Fancy.	
10-12	9	9 1/4	10 1/4
12-14	8 1/4	9	10
14-16	8 1/4	9	10
16-18	8 1/4	9	10
18-20	8 1/4	9	10
20-22	8 1/4	9	10
22-24	8 1/4	9	10
24-26	8 1/4	9	10
26-28	8 1/4	9	10
30-35	6 1/4	7 1/4	

PICNICS.			
Green.	Sweet Pickled.		
Standard.	Standard.	Sh. Shank.	
4-6	5 1/4	5 1/4	6 1/4
6-8	5 1/4	5 1/4	6 1/4
8-10	4 1/4	4 1/4	5 1/4
10-12	4 1/4	4 1/4	5 1/4
12-14	4 1/4	4 1/4	5 1/4

BELLIES.			
Green.	Cured.		
Sq. Sds.	S.P.	Dry Cured.	
6-8	7 1/4	7 1/4	7 1/4
8-10	7 1/4	7 1/4	7 1/4
10-12	7 1/4	7 1/4	7 1/4
12-14	5 1/4	6 1/4	7 1/4
14-16	5 1/4	6 1/4	7 1/4
16-18	5 1/4	6 1/4	7 1/4

D. S. BELLIES.			
Clear.		Rib.	
Standard.	Fancy.		
14-16	4 1/4		
16-18	4 1/4	5 1/4	
18-20	4 1/4	5 1/4	
20-25	4 1/4	5 1/4	
25-30	4 1/4	5 1/4	
30-35	4 1/4	5 1/4	
35-40	4 1/4	5 1/4	
40-50	4 1/4	5 1/4	
50-60	3 1/4	5 1/4	

D. S. FAT BACKS.			
Standard.	Export Trim.		
8-10	3 1/4	4	
10-12	4	4 1/4	
12-14	4 1/4	4 1/4	
14-16	4 1/4	4 1/4	
16-18	4 1/4	4 1/4	
18-20	5	5 1/4	
20-25	5 1/4	5 1/4	

OTHER D. S. MEATS.			
Extra short clears	35-45	4 1/4n	
Extra short ribs	35-45	4 1/4n	
Regular plates	6-8	3 1/4	
Clear plates	4-6	3 1/4	
Jowl butts		3	
Green square jowls		3 1/4	
Green round jowls		3 1/4	

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

FUTURE PRICES.

SATURDAY, APRIL 30, 1932.

	Open.	High.	Low.	Close.
LARD—				
May ...	4.22 1/2	4.22 1/2	4.20	4.22 1/2
July ...	4.37 1/2	4.37 1/2	4.35	4.37 1/2b
Sept. ...	4.47 1/2	4.50	4.47 1/2	4.50b
Oct. ...	4.47 1/2			4.47 1/2

CLEAR BELLIES—				
May ...				4.15n
July ...				4.25ax
Sept. ...				4.45ax

MONDAY, MAY 2, 1932.

LARD—				
May ...	4.25			4.25
July ...	4.42 1/2	4.42 1/2	4.40	4.40
Sept. ...	4.52 1/2	4.52 1/2	4.50	4.50b
Oct. ...				4.47 1/2b

CLEAR BELLIES—				
May ...				4.15n
July ...				4.25n
Sept. ...				4.45n

TUESDAY, MAY 3, 1932.

LARD—				
May ...	4.40			4.22 1/2ax
July ...	4.40	4.40	4.32 1/2	4.32 1/2
Sept. ...	4.50	4.50	4.47 1/2	4.47 1/2ax
Oct. ...	4.50	4.50	4.47 1/2	4.47 1/2ax

CLEAR BELLIES—				
May ...	4.15			4.15ax
July ...				4.25n
Sept. ...				4.45n

WEDNESDAY, MAY 4, 1932.

LARD—				
May ...	4.20	4.20	4.15	4.17 1/2b
July ...	4.32 1/2	4.32 1/2	4.25	4.30ax
Sept. ...	4.45	4.45	4.40	4.40-b
Oct. ...	4.42 1/2	4.42 1/2	4.40	4.40b

CLEAR BELLIES—				
May ...				4.15ax
July ...				4.25n
Sept. ...				4.45n

THURSDAY, MAY 5, 1932.

LARD—				
May ...	4.15			4.15b
July ...	4.27 1/2	4.27 1/2	4.22 1/2	4.25b
Sept. ...	4.35	4.37 1/2	4.35	4.37 1/2
Oct. ...				4.35b

CLEAR BELLIES—				
May ...	4.15	4.20	4.15	4.10ax
July ...	4.15	4.20	4.15	4.20b
Sept. ...	4.35	4.40	4.35	4.40ax

FRIDAY, MAY 6, 1932.

LARD—				
May ...	4.17			4.17b
July ...	4.27	4.30	4.27	4.30b
Sept. ...	4.40	4.42	4.40	4.42ax
Oct. ...				4.40b

CLEAR BELLIES—				
May ...				4.10ax
July ...				4.20n
Sept. ...				4.37ax

Key: ax, asked; b, bid; n, nominal; —, split.

Watch the "Wanted" and "For Sale" page for business opportunities and bargains in equipment.

ANIMAL OILS.

Prime edible lard oil	@ 8 1/4
Headlight burning oil	@ 7 1/4
Prime winter strained	@ 7
Extra winter strained	@ 6 1/2
Extra lard oil	@ 6 1/2
Extra No. 1	@ 6 1/4
No. 1 lard	@ 6
No. 2 lard	@ 5 1/2
Acidless tallow oil	@ 5 1/2
20° C. T. neatsfoot	@ 12
Pure neatsfoot	@ 8 1/4
Special neatsfoot	@ 6 1/2
Extra neatsfoot	@ 6 1/2
No. 1 neatsfoot	@ 6 1/4

Oil weighs 7 1/2 lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.

COOPERAGE.

Ash pork barrels, black iron hoops ..	\$1.35 @ 1.37 1/2
Oak pork barrels, black iron hoops ..	1.40 @ 1.42 1/2
Ash pork barrels, galv. iron hoops ..	1.52 @ 1.55
White oak ham tierces ..	2.15 @ 2.17 1/2
Red oak ham tierces ..	1.75 @ 1.77 1/2
White oak lard tierces ..	1.82 1/2 @ 1.97 1/2

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended April 30, 1932:

HAMS AND SHOULDERS, INCLUDING WILTSHIRES.

	Week ended—	Jan. 1 to Apr. 30, 1932.	May 2, Apr. 23, 1932.	Apr. 23, 1932.	Apr. 23, 1932.
		M lbs.	M lbs.	M lbs.	M lbs.
Total	1,113	1,427	1,328	15,340	
To Belgium	7			120	
United Kingdom	1,042	1,364	1,186	12,840	
Other Europe				45	
Cuba	58	32	128	1,250	
Other countries	6	31	16	1,137	

BACON INCLUDING CUMBERLANDS.

Total	323	1,906	908	6,200
To Germany	23			10
United Kingdom	181	1,908	538	1,840
Other Europe	3			35
Cuba	90	10	102	2,110
Other countries	16	53	132	40

PICKLED PORK.

Total	128	75	121	4,350
To United Kingdom	57			9
Other Europe	5			30
Canada	68	66	41	87
Other countries	3	71	8,137	

LARD.

Total	7,568	7,494	6,110	197,450
To Germany	2,638	1,621	956	52,144
Netherlands	430	1,172	322	13,340
United Kingdom	3,150	3,864	3,779	80,000
Other Europe	293	883	143	7,400
Cuba	290	187	308	12,250
Other countries	827	457	606	25,117

TOTAL EXPORTS BY PORTS.

	Week ended April 30, 1932.	Hams and shoulders.	Bacon, pork.	Pickled.	Lard.
		M lbs.	M lbs.	M lbs.	M lbs.
Total	1,113	323	128	7,568	
Boston				6	90
Detroit	629	117	14	1,314	
Port Huron	20	92	102	28	
Key West	58	90		27	
New Orleans	6	1		80	
New York	403	23	6	2,855	
Philadelphia				10	
Baltimore				53	

DESTINATION OF EXPORTS.

	Hams and shoulders.	Bacon.	Pork.
	M lbs.	M lbs.	M lbs.
Exported to:			
United Kingdom (total)	1,042	18	
Liverpool	398	8	
London	198	5	
Manchester	48		
Glasgow	366		
Other United Kingdom	32	5	
Exported to:			
Germany (total)	2,065		
Hamburg	2,065		

Exports to Europe only.

CURING MATERIALS.

	Bbls.	Sds.
Nitrite of soda, 1 c. i. Chicago	10 1/4	
Saltpeter, 25 bbl. lots, f.o.b. N. Y. ..		1.30
Small crystals	7 1/4	
Medium crystals	7 1/4	
Large crystals	8	
Isl. reft. gran. nitrate of soda	3 1/4	1.3
Less than 25 bbl. lots, 1/4 c. more.		

Salt—		
Granulated, carlots, per ton, f.o.b. Chicago, bulk		2.35
Medium, carlots, per ton, f.o.b. Chicago, bulk		2.25
Rock, carlots, per ton, f.o.b. Chicago		2.10

Sugar—		
Raw sugar, 90 basis, f.o.b. New Orleans		9 1/2
Second sugar, 90 basis		9 1/2
Syrup testing, 63 to 65 combined sucrose and invert, New York		9 1/2
Standard gran. f.o.b. refiners (3%) ..		9 1/2
Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%		9 1/2
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%		9 1/2

SPICES.

(These prices are basis f.o.b. Chicago.)

	Whole.	Ground.
Allspice	12	12
Cinnamon	15	15
Cloves	15	15
Coriander	8	8
Ginger	45	45
Mace	11 1/2	11 1/2
Nutmeg	11 1/2	11 1/2
Pepper, black	11 1/2	11 1/2
Pepper, Cayenne	11 1/2	11 1/2
Pepper, red	11 1/2	11 1/2
Pepper, white	11 1/2	11 1/2

WH

Prime

400-60

600-80

800-100

800-100

Good

400-60

600-80

800-100

800-100

Medium

400-60

600-80

800-100

800-100

Steer loin

Steer loin

Steer loin

Steer loin

Steer loin

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

Prime native steers—	Week ended May 4, 1932.	Cor. week, 1931.
400-600	13 @14	18 @19
600-800	13 @13 1/2	18 1/2 @17 1/2
800-1000	12 1/2 @13 1/2	18 1/2 @16 1/2
Good native steers—		
400-600	12 @12 1/2	15 @15 1/2
600-800	12 @12 1/2	14 1/2 @15 1/2
800-1000	12 @12 1/2	14 1/2 @15 1/2
Medium steers—		
400-600	10 1/2 @11 1/2	13 1/2 @14 1/2
600-800	10 1/2 @11 1/2	13 1/2 @14
800-1000	11 @11 1/2	13 1/2 @14
Hefers, good, 400-600	11 @14	11 1/2 @14 1/2
Cows, 400-600	7 @9	9 @11 1/2
Five quarters, choice	@10 1/2	@11 1/2
Half quarters, choice	@9 1/2	@13

Beef Cuts.

Steer loins, prime	@31	@28
Steer loins, No. 1	@31	@27
Steer loins, No. 2	@24	@20
Steer short loins, prime	@43	@40
Steer short loins, No. 1	@43	@40
Steer short loins, No. 2	@30	@25
Steer loin ends (hips)	@20	@18
Steer loins, No. 2	@20	@18
Cow short loins	@18	@15
Cow loin ends (hips)	@14	@11
Steer ribs, prime	@19	@17
Steer ribs, No. 1	@17	@15
Steer ribs, No. 2	@17	@15
Cow ribs, No. 3	@9	@11
Steer rounds, prime	@13	@11
Steer rounds, No. 1	@12 1/2	@10 1/2
Steer rounds, No. 2	@12	@10
Steer chuck, No. 1	@9 1/2	@11 1/2
Steer chuck, No. 2	@9	@10
Cow rounds	@10	@13
Cow chuck	@7 1/2	@8
Steer plates	@7 1/2	@8 1/2
Briskets, No. 1	@12	@15
Steer navel ends	@4 1/2	@5
Cow navel ends	@4 1/2	@5 1/2
Pine shanks	@6	@7
Hard shanks	@4 1/2	@5
Strip loins, No. 1, bbls.	@27	@30
Strip loins, No. 2	@27	@30
Steer tenderloins, No. 1	@60	@70
Steer tenderloins, No. 2	@60	@70
Bump butts	@16	@24
Flank steaks	@16	@20
Shoulder clods	@9	@13
Hanging tenderloins	@8	@9
Islands, green, 60-8 lbs.	@14	@15 1/2
Outsides, green, 50-6 lbs.	@7 1/2	@12 1/2
Kanckles, green, 50-6 lbs.	@9	@14

Beef Products.

Brains (per lb.)	@5	@8
Hearts	@3 1/2	@6
Tongues	@16	@20
Sweetbreads	@17	@20
Ox-tails, per lb.	@10	@8
Frish tripe, plain	@4	@8
Frish tripe, H. C.	@8	@10
Livers	@17	@16
Kidneys, per lb.	@11	@11

Veal.

Choice carcass	9 @10	@14
Good carcass	7 @8	@13
Good saddles	14 @15	@20
Good racks	7 @8	@12
Medium racks	5 @6	@7

Veal Products.

Brains, each	@7	@8
Sweetbreads	@45	@50
Calf livers	@45	@45

Lamb.

Choice lambs	@14	@20
Medium lambs	@13	@18
Choice saddles	@17	@26
Medium saddles	@16	@24
Choice fores	@12	@14
Medium fores	@11	@12
Lamb ribs, per lb.	@25	@30
Lamb tongues, per lb.	@10	@16
Lamb kidneys, per lb.	@20	@25

Mutton.

Heavy sheep	@4	@7
Light sheep	@7	@9
Heavy saddles	@6	@9
Light saddles	@9	@11
Heavy fores	@2	@6
Light fores	@5	@8
Mutton legs	@12	@15
Mutton loins	@7	@8
Mutton stew	@3	@5
Sheep tongues, per lb.	@10	@10
Sheep heads, each	@8	@10

Fresh Pork, Etc.

Pork loins, 8@10 lbs. av.	@10 1/2	@20
Picnic shoulders	@6	@10
Skinned shoulders	@6	@11
Tenderloins	@30	@45
Spare ribs	@6	@10
Back fat	@5	@10
Boston butts	@7 1/2	@13
Boneless butts, cellar trim, 2@4	@10 1/2	@19
Hocks	@6	@10
Tails	@5	@10
Neck bones	@3	@4
Slip bones	@9	@10
Blade bones	@6	@10
Pigs' feet	@3	@5
Kidneys, per lb.	@5	@8
Livers	@3 1/2	@5 1/2
Brains	@6	@12
Ears	@4 1/2	@5
Snouts	@5	@7
Heads	@5	@9

DOMESTIC SAUSAGE.

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons	@10	@16
Country style sausage, fresh in link	@16	@16
Country style sausage, fresh in bulk	@15	@15
Country style pork sausage, smoked	@17	@17
Frankfurts in sheep casings	@15	@15
Frankfurts in hog casings	@25	@25
Bologna in beef buns, choice	@14 1/2	@14 1/2
Bologna in cloth, paraffined, choice	@13	@13
Bologna in beef middles, choice	@14	@14
Liver sausage in beef rounds	@13 1/2	@13 1/2
Smoked liver sausage in hog buns	@13 1/2	@13 1/2
Liver sausage in hog buns	@13 1/2	@13 1/2
Head cheese	@14	@14
New England luncheon specialty	@18	@18
Minced luncheon specialty, choice	@15	@15
Tongue sausage	@17	@17
Blood sausage	@15	@15
Souse	@15	@15
Polish sausage	@13	@13

DRY SAUSAGE.

Cervelat, choice, in hog buns	@36	@36
Thuringer cervelat	@15	@15
Farmer	@22	@22
Holsteiner	@20	@20
B. C. salami, choice	@35	@35
Milano salami, choice, in hog buns	@15	@15
B. C. salami, new condition	@15	@15
Frisses, choice in hog middles	@26	@26
Genoa style salami	@37	@37
Pepperoni	@24	@24
Mortadella, new condition	@15	@15
Capicola	@33	@33
Italian style hams	@26	@26
Virginia hams	@30	@30

SAUSAGE MATERIALS.

Regular pork trimmings	3 @ 3 1/2	
Special lean pork trimmings	5 1/2 @ 6	
Extra lean pork trimmings	6 1/2 @ 7	
Neck bone trimmings	4 @ 4 1/2	
Pork cheek meat	4 1/2 @ 5	
Pork hearts	4 @ 4 1/2	
Pork livers	2 @ 2 1/2	
Native boneless bull meat (heavy)	6 1/2 @ 6 1/2	
Boneless chucks	@ 6 1/2	
Shank meat	@ 5 1/2	
Beef trimmings	@ 5 1/2	
Beef cheeks (trimmings)	3 1/2 @ 5 1/2	
Dressed canners, 350 lbs. and up	@ 4 1/2	
Dressed cutter cows, 400 lbs. and up	@ 5 1/2	
Dr. bologna bulls, 600 lbs. and up	4 1/2 @ 5	
Beef tripe	@ 2	
Pork tongues, canner trim S. P.	@ 6 1/2	

SAUSAGE CASINGS.

(F. O. B. CHICAGO)

(Prices quoted to manufacturers of sausage.)

Beef casings:		
Domestic rounds, 180 pack	20	
Domestic rounds, 140 pack	33	
Export rounds, wide	45	
Export rounds, medium	31	
Export rounds, narrow	33	
No. 2 weasands	15	
No. 1 bungs	16	
No. 2 bungs	10	
Middles, regular	10	
Middles, select, wide, 2 1/2 in. diameter	1.25	
Middles, select, extra wide, 3 1/2 in. and over	2.25	
Dried bladders:		
12-15 in. wide, flat	1.70	
10-12 in. wide, flat	1.20	
8-10 in. wide, flat	.50	
6-8 in. wide, flat	.40 and .45	
Hog casings:		
Narrow, per 100 yds.	2.75	
Narrow, special, per 100 yds.	2.25	
Medium, regular	1.10	
Wide, per 100 yds.	.55	
Extra wide, per 100 yds.	.65	
Export bungs	.30	
Large prime bungs	.22	
Medium prime bungs	.10 and .12	
Small prime bungs	.6 and .7	
Middles	.3	
Stomachs	.12	

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—		
Small tins, 2 to crate	54.50	
Large tins, 1 to crate	5.50	
Frankfurt style sausage in sheep casings—		
Small tins, 2 to crate	5.75	
Large tins, 1 to crate	6.75	
Smoked link sausage in hog casings—		
Small tins, 2 to crate	4.75	
Large tins, 1 to crate	5.75	

DRY SALT MEATS.

Extra short clears	@ 4 1/2	
Extra short ribs	@ 4 1/2	
Short clear middles, 60-lb. av.	@ 6 1/2	
Clear bellies, 18@20 lbs.	@ 4 1/2	
Clear bellies, 14@16 lbs.	@ 4 1/2	
Rib bellies, 20@25 lbs.	@ 4 1/2	
Rib bellies, 25@30 lbs.	@ 4 1/2	
Fat backs, 10@12 lbs.	@ 4	
Fat backs, 14@16 lbs.	@ 4 1/2	
Regular plates	@ 3 1/2	
Butts	@ 3	

WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14@16 lbs.	@14 1/2	
Fancy sld. hams, 14@16 lbs.	@15 1/2	
Standard reg. hams, 14@16 lbs.	@13 1/2	
Picnics, 4@8 lbs.	@10 1/2	
Fancy bacon, 6@8 lbs.	@16 1/2	
Standard bacon, 6@8 lbs.	@12 1/2	
No. 1 beef ham sets, smoked—		
Insides, 8@12 lbs.	@33	
Outsides, 5@9 lbs.	@22	
Knuckles, 5@9 lbs.	@25	
Cooked hams, choice, skin on, fattened	@21	
Cooked hams, choice, skinless, fattened	@22	
Cooked picnics, skin on, fattened	@16	
Cooked picnics, skinned, fattened	@17	
Cooked loin roll, smoked	@31	

BARRELED PORK AND BEEF.

Mess pork, regular	\$	@14.00
Family back pork, 24 to 34 pieces		@17.00
Family back pork, 35 to 45 pieces		@15.00
Clear back pork, 40 to 50 pieces		@14.00
Clear plate pork, 25 to 35 pieces		@11.00
Brisket pork		@10.50
Bean pork		@11.00
Plate beef		@13.00
Extra plate beef, 200 lb. bbls.		@14.00

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.	\$12.00	
Honeycomb tripe, 200-lb. bbl.	15.00	
Pocket honeycomb tripe, 200-lb. bbl.	17.00	
Pork feet, 200-lb. bbl.	16.50	
Pork tongues, 200-lb. bbl.	35.00	
Lamb tongues, short cut, 200-lb. bbl.	37.00	

OLEOMARGARINE.

White animal fat margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago	@11	
Nut, 1-lb. cartons, f.o.b. Chicago	@ 8 1/2	
40 and 60-lb. solid packed tubs, 1c per lb. beam		
Pastry, 60-lb. tubs, f.o.b. Chicago	@10	

LARD.

Prime steam, cash (Bd. Trade)	@ 4.17 1/2	
Prime steam, loose (Bd. Trade)	@ 3.57 1/2	
Kettle rendered, tierces, f.o.b. Chicago	@ 5 1/2	
Refined, lard, tierces, f.o.b. Chicago	@ 4 1/2	
Leaf kettle rendered, tierces, f.o.b. Chicago	@ 5 1/2	
Neutral, in tierces, f.o.b. Chicago	@ 5 1/2	
Compound, vegetables, tierces, c.a.f.	@ 6	

OLEO OIL AND STEARINE.

Extra oleo oil	5 1/2 @ 5 1/2	
Prime No. 1 oleo oil	@ 5	
Prime No. 2 oleo oil	@ 4 1/2	
Prime No. 3 oleo oil	3 1/2 @ 3 1/2	
Brime oleo stearine, edible	@ 3 1/2	

TALLOWES AND GREASES.

(In Tank Cars or Drums.)

Edible tallow, under 1% acid, 45 titre	@ 3	
Prime packers' tallow	@ 3 1/2	
No. 1 tallow, 10% f.a.	2 1/2 @ 2 1/2	
No. 2 tallow, 40% f.a.	1 1/2 @ 1 1/2	
Choice white grease	2 1/2 @ 2 1/2	
A-White grease	2 1/2 @ 2 1/2	
B-White grease, max. 5% acid	2 @ 2 1/2	
Yellow grease, 10@15%	1 1/2 @ 1 1/2	
Brown grease, 40% f.a.	1 1/2 @ 1 1/2	

VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b. Valley points, prompt	2 1/2 @ 2 1/2	
White, decolorized, in bbls, f.o.b. Chgo.	5 1/2 @ 6	
Yellow, decolorized	5 1/2 @ 6	
Soap stock, 50% f.a., f.o.b.	@ 8	
Corn oil, in tanks, f.o.b. mills	2 1/2 @ 2 1/2	
Soya bean oil, f.o.b. mills	2 1/2 @ 2 1/2	
Cocconut oil, seller's tanks, f.o.b. coast	3 @ 3	
Refined in bbls, f.o.b. Chicago	6 1/2 @ 7	

Retail Section

Help the Customer Save Shrinkage as a Profit Factor in Meat Cookery

By Inez Searles Willson.

Director, Department of Home Economics, National Live Stock and Meat Board.

The number of servings obtainable from a roast is a matter of prime importance to the person who is serving meals for a profit, and the number of servings is affected materially by the method of cooking.

The meat packer takes every precaution to minimize the shrinkage factor in the preparation of boiled ham and other prepared meats. The dealer who sells the product cannot do better than take a page from his book.

During the past seven years, through experimental meat cookery, the U. S. Bureau of Home Economics and various state agricultural experiment stations, working on a national project, "Cooperative Meat Investigations," have revealed some interesting facts on what causes shrinkage in meat during cooking.

Time Taken in Cooking.

Because time and meal preparation and service is so important in the public eating place, other considerations may have been overlooked in cooking meat, especially in roasting, which is a long time process at best—and will be a longer one if the method advocated by the scientific meat cooks is followed.

Roasting, generally, is carried on at a much higher temperature than is desirable, either from the standpoint of quality or economy in the number of servings, according to results obtained in studies to find the best temperature at which to turn out a perfect roast. A low temperature over a longer period gives a much more palatable roast than one cooked more quickly at a high temperature.

Quality of a roast is measured to a large extent by its juiciness, and juiciness can be measured to some extent by the losses incurred in cooking. A saving of from 5 to 10 per cent over the usual loss is an item worth the consideration of the institutional buyer, as well as the housewife.

Losses in Roasting.

Losses in roasts are of two kinds: (1) Evaporation loss due to loss of moisture and other volatile substances and (2) dripping loss which is the fat and liquid in the pan. Drippings do not represent complete loss, since they are

utilized in making gravies and sauces.

Roasts in which the losses are great pull away from the bone and shrink into a more compact mass. The fibres are shrunken instead of being nice and plump.

A simple experiment carried on in the kitchen will demonstrate the losses incurred when the meat is roasted at a high temperature as contrasted with roasts cooked at a low temperature.

To determine the shrinkage in a piece of meat, the roast is weighed raw and again when it is done. The evaporation loss equals the weight of the roasted meat plus the drippings subtracted from the raw weight of the roast. The loss due to drippings is found by subtracting the weight of the cooked meat from the weight of the cooked meat plus the drippings. The evaporation loss plus the drippings loss equals the total shrinkage.

How "Doneness" Affects Shrinkage.

There are two controllable factors which have been shown to affect the amount of shrinkage in meats. These are: (1) The degree of doneness, and (2) the oven temperature used for roasting.

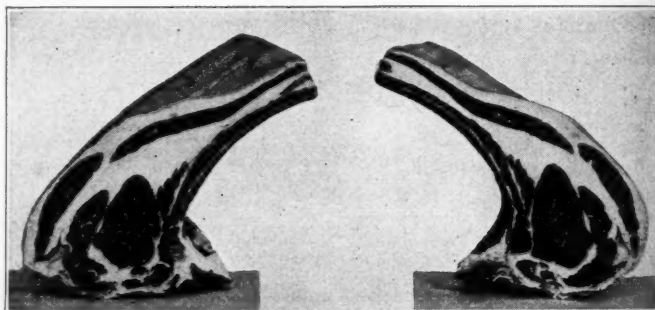
The more nearly a roast reaches the well-done stage, the greater will be the

shrinkage. In experimental work roasts cooked rare in a 257° F. oven, which is a slow oven, showed an average total loss of 16.8 per cent whereas roasts cooked to the well-done stage showed an average loss of 22.3 or a percentage increase of about 32 per cent. It is advisable for economy's sake, therefore, to cook the meat to as rare a stage as is palatable.

These figures are based on roast beef where degree of doneness is a greater factor than in either pork or lamb, since both of these are usually roasted to the well-done stage. Pork should be thoroughly cooked, but it is a question whether lamb is not usually served in an over-cooked condition.

One frequently encounters in restaurants broiled lamb chops which are just a little pink—and they are delicious. There seems no valid reason why roast lamb cannot be served slightly underdone.

Another point in connection with degree of doneness is that the roast will continue to cook over a period of 40 to 45 minutes after removal from the oven. The internal temperature of a rare roast will show an average rise of as much as 10 degrees in this time. Unless the meat is cut at once when removed from the oven the cooking is continued. A roast which is desired



RIGHT AND WRONG WAY TO COOK A ROAST.

ABOVE.—Two identical ribs of beef, each weighing exactly 14 lbs., selected for the cooking test.

BELOW.—The same two ribs after roasting. Ribs at right, cooked at 500 deg. F., lost 5 lbs. 12 oz. Ribs at left, cooked at 230 deg. F. (half as hot) lost only 1 lb. 14 oz. in cooking.

rare, and which is not to be served at once, should be removed from the oven sooner than one which is to be cut right away.

Roasts cooked in a hot oven will rise more after removal than roasts cooked in a slow oven.

Oven Temperature and Shrinkage.

Some very interesting figures on the amount of shrinkage in roasts cooked at different oven temperatures have been revealed in experimental work carried on by the agencies to which previous reference has been made.

In one set of experiments roasts of beef cooked at 230° F., showed an average total loss of 13.52 per cent as contrasted with 22.49 per cent total loss when the roasts were cooked in an oven at a temperature of approximately 350° F. This means an increase of some 66 per cent in shrinkage, which is surely a factor to be taken into account. Losses due to evaporation showed a consistent increase with increased temperature with a drying out of the roast which is not at all desirable.

The time in the oven was longer for the roasts cooked at the lower degree of heat. In roasting at the lower temperature of 230° F., an average of 20.75 minutes per pound was required to reach the medium done stage. To reach the same degree of doneness at the higher temperature only 12.83 minutes per pound were required; or nearly eight minutes more per pound is required to get the least amount of shrinkage.

In another report the results vary somewhat, but they offer even stronger evidence that temperature affects materially the amount of shrinkage.

Roast Shrank Nearly One-third.

In these experiments roasts cooked at 230° F. showed an average cooking loss of 6.79 per cent, as contrasted with an average loss of 30.44 per cent when the oven temperature was 500° F. for the entire roasting period. Shrinkage which represents nearly a third of the raw weight of the roast surely is a significant figure.

The illustrations in this article show the results of a single roasting experiment carried on at Ohio State University to show the effect of oven temperature on shrinkage. The two identical roasts were taken from the same beef carcass, one from the right and one from the left side; each weighed exactly 14 pounds. One roast was cooked at a constant high temperature of 500° F. The other was cooked at 230° F. Each roast was cooked to the medium well-done stage.

The ribs cooked at the high temperature lost 5 lbs. 12 oz. during roasting. The ribs cooked at the low temperature lost 1 lb. 14 oz. The percentage yield of the roast cooked at the high temperature was 58.9 per cent, as contrasted to 86.6 per cent in the roast cooked at the low temperature.

Palatability, tenderness, juiciness, and flavor of the lean are decreased when meat is roasted at an extremely high temperature.

Searing Does Not Keep in Juices.

An age-old theory that searing meat at a high temperature keeps in the juices and prevents shrinkage has been exploded by scientific meat cooks. On the contrary, a roast which is seared shrinks more than one which is not seared at all. Nor does searing increase

palatability. The browned exterior produced by searing does improve the appearance, but it is a question whether this result is worth striving for, especially when the meat is carved before it comes to the table.

Since not only the quality of the meat which comes to the table, but also the profit to be derived from it, depend so largely upon the temperature at which it is roasted, this question presents a problem that deserves careful study on the part of the institutional manager.

EDITOR'S NOTE.—Miss Willson, the author of this article, is a member of the committee on cooking methods for the cooperators in the national project, "Co-operative Meat Investigations."

APRIL MEAT REVIEW.

With wholesale prices of bacon 48 per cent lower than they were two years ago, hams 53 per cent lower, and pork loins and lard 39 and 48 per cent lower, respectively, hog prices declined in April to a new low figure for the year, according to a review of the April live stock and meat trade issued by the Institute of American Meat Packers. The volume of trade in pork was fairly good during the month, but the product could be sold only at low levels, and declines occurred in the wholesale prices of many products.

Lack of demand featured the export pork trade. There was very little buying in the United Kingdom for future delivery and sales of product from stock on hand were comparatively light. Prices of most cuts were below parity with the market in the United States. There was little buying of lard for future delivery, and the trade in stock already landed was only fair. On the Continent sales of meat were extremely light. The demand for lard, oleo oil and neutral lard was quiet.

In the domestic market volume of sales of pork and pork products was fairly good, but prices did not improve. Demand for smoked meats was rather light during the early part of April. Ham prices, on the whole, showed little change throughout the month, but prices of some grades and weights declined. Picnics moved into consumption in fair volume at prices slightly lower than March prices. Sales of bacon were fairly heavy during the month, with price levels relatively low. Demand for dry salt meats was rather good, but prices declined slightly. There was a good volume of lard sales, but the product moved into consumption at lower prices than those prevailing in March.

The dressed beef trade during April was only fair. Prices were steady until the latter part of the month, when they declined. The difference between the prices of the various grades of beef continued very narrow.

Receipts of cattle at twelve principal markets were heavier than in March but lighter than in April a year ago. Live cattle prices were lower at the close of April than at the beginning of the month.

Demand for dressed lamb during April was fairly good. Prices increased during the first two weeks, but from that time until the close of the month, prices receded. Receipts of sheep and lambs at twelve principal markets were lighter than a year ago, but heavier than in March, 1932.

NEWS OF THE RETAILERS.

P. W. Plindl has opened a meat market at 301 Main st., Watertown, Wis.

New York Meat Market, 610 First ave., south, Ft. Dodge, Ia., was damaged by fire recently. The market is owned by Joe Segreto.

Ernest Meat Markets, Inc. has been incorporated at 7002 N. Western ave., Chicago, with a capital stock of \$1,000. Incorporators are F. N. Reingold, Morris Stickhold and Sidney Wolfe.

E. F. Clark, of Liscomb, Ia., has sold his meat market and butcher business to L. H. Schaper of Des Moines.

Liberty Meat Market, Inc. has been incorporated at 3304 N. Central ave., Chicago, with a capital stock of \$3,000. Incorporators are John Kanelos, Wm. A. Richter and Nathan Gredski.

The Krumm Market has been moved to new quarters on Illinois st., Sidney, Neb.

Lynn Klatt has purchased the Youll Meat Market, Ohio, Neb., from B. Youll.

T. L. Panket has opened a meat market at Waldport, Ore.

The A-1 Meat Market, 5913 24th ave., N. W., Seattle, Wash., has been taken over by S. D. Olson.

E. B. Morgan has succeeded to the entire meat business of Morgan & Nesbitt, Enterprise, Ore.

Claude Cooke is rebuilding his meat market in Entiat, Wash.

Will Rader has succeeded to the meat business of Rader & Whiteside at Genesee, Ida.

J. C. Tanneberg has been succeeded in the meat and grocery business at Carlton, Wash. by J. Holman.

Roy McDonald, Harrisburg, Ore., has been succeeded in the meat business by J. E. Melzer and William Johnson.

George J. and M. K. Bakke have opened the Pacific Market, at 539 Williams st., Portland, Ore.

The Washington Street Market Co. has engaged in business at 388 Washington st., Portland, Ore., with a capital of \$5,000.

S. A. Wieder has been succeeded in business at 10201 Woodland Park ave., Seattle, Wash., by Wm. A. Wieder.

Kirkish Brothers have opened a grocery and meat business in Hancock, Mich.

George Dahlheimer has sold his meat market at Anoka, Minn., to Stanley Russell.

Otto Trettel will open a meat market at Buckman, Minn.

Leo Katzmarek has opened a meat market at Little Falls, Minn.

B. Michalski will engage in the grocery and meat business at 1911 South Sixth st., Milwaukee, Wis.

H. Berhoff will open a meat market at 2153 North 10th st., Milwaukee, Wis.

Wm. Seitz will open a meat market at Spencer, Wis.

Eastern Public Market Co., 1466 East Vernon highway, Detroit, Mich., has been incorporated with a capital of \$10,000.

George Carlton has purchased his former store building, at Mackinaw City, Mich., and will move his meat market there as soon as remodeling is completed.

New York Section

AMONG RETAIL MEAT DEALERS.

Eastern District Branch had an excellent gathering at Schwaben Hall on April 26, in spite of the April showers. It was a real old fashioned party in which everybody joined in making merry. The committee arranged all sorts of novelties to help break down the barriers for those who might be shy and restrained and various novelty dances were enjoyed. During the course of the evening past president Alfred L. Haas was presented with a diamond signet ring with appropriate remarks by vice president Joseph Behrmann. A similar gift was presented by secretary

F. C. Riester to Teddy Meyer who has been treasurer of the organization for nearly fifteen years. After the presentation, the ladies were given pretty souvenirs and a buffet luncheon was served.

Installation of officers was the principal order of business at the meeting of Ladies' Auxiliary last Thursday afternoon, in Hotel McAlpin, and the officers were installed by official hostess Mrs. F. P. Burck. Mrs. A. Werner, jr., the re-elected president, was presented with a gift and flowers. Mrs. Burck also was presented with flowers. Coffee

and cake were served. Mrs. Al. Haas, president Eastern District Ladies' Auxiliary, Mrs. Theo. Meyer, Mrs. Gluckner, Mrs. Loeshert and Mrs. M. Schaeffer were welcome guests. Final arrangements were made for the annual luncheon and matinee to be held Wednesday, May 11. Guests are invited at a nominal cost. Committee in charge of the matinee is Mrs. Charles Schuck, Mrs. William Ziegler and Mrs. A. Werner, ex-officio.

Mrs. William Ziegler, one of the original gang and member of Ladies' Auxiliary, had a birthday May 1. Celebrations started with a family dinner at the home of Mr. Ziegler's daughter in Long Island Sunday and ended with a gang party at Mrs. Ziegler's home in Tuckahoe Tuesday afternoon. Among those present were Mrs. George Anselm, Mrs. Frank P. Burck, Mrs. A. DiMatteo, Mrs. Charles Hembdt, Mrs. Fred Hirsch, Mrs. William Kramer, Miss Phillips, Mrs. R. Schumacher and Mrs. A. Werner, jr. Mrs. Ziegler was presented with a bridge table and chairs from the gang.

A meeting of the program and exhibit committees for the convention of the State Association was held Monday evening of this week. Meetings of the various committees are being held from time to time as arrangements are nearing completion. Convention this year will be in Brooklyn with headquarters at the St. George Hotel on June 6, 7 and 8.

The next open meeting of Ye Olde New York Branch will be held at Paper's Hall on May 16 at which time the merchandising plan will be more completely explained to the members. It is also planned to have the program include two or more interesting speakers.

President Ye Olde New York Branch Lester Kirschbaum and Leon Loeb were visitors at South Brooklyn Branch Tuesday of this week. They gave an interesting talk on the merchandising plan. Refreshments were served.

Leo Spandau, former member of the Bronx Branch and an influential factor in retail meat circles, passed away suddenly on April 29. Mr. Spandau is survived by a widow and two children.

Pinocle tournaments at the social meetings of Brooklyn Branch hold the center of the stage. At last Thursday's session Frank Burck was again in the lead.

Ethel Hembdt, second daughter of Mr. and Mrs. Charles Hembdt, had a birthday on May 5. It was celebrated the Sunday preceding at the Hembdt country home, Croton Lake.

Mrs. Kalman Papp, trustee Ladies' Auxiliary, celebrated a birthday on May 1.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on May 5, 1932:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
YEARLINGS: (1) (300-550 lbs.):				
Choice	\$11.00@13.00		\$12.50@13.50	
Good	10.00@11.00		11.50@12.50	
STEERS (550-700 lbs.):				
Choice	11.00@13.00		12.50@13.50	\$12.50@13.50
Good	10.00@11.00		11.50@12.50	11.50@12.50
STEERS (700 lbs. up):				
Choice	11.50@14.00	\$11.50@12.50	12.50@13.50	12.50@13.50
Good	10.00@11.50	10.50@11.50	11.50@12.50	11.50@12.50
STEERS (500 lbs. up):				
Medium	9.50@10.50	9.50@10.50	10.00@11.50	10.00@11.50
Common	8.50@9.50	9.00@9.50	9.00@10.00	8.50@10.00
COWS:				
Good	8.50@10.00	8.50@9.00	9.00@9.50	9.00@9.50
Medium	7.50@8.50	7.50@8.50	8.00@9.00	8.00@9.00
Common	6.50@7.50	7.00@7.50	7.00@8.00	7.00@8.00
Fresh Veal Carcasses:				
VEAL (2):				
Choice	9.00@10.00	11.00@12.00	11.00@14.00	12.00@13.00
Good	8.00@9.00	9.00@11.00	10.00@11.00	10.00@12.00
Medium	7.00@8.00	8.00@9.00	8.00@10.00	8.00@10.00
Common	6.00@7.00	7.00@8.00	7.00@8.00	7.00@8.00
Fresh Lamb and Mutton:				
SPRING LAMB:				
Good-choice	14.00@16.00	15.00@17.00	17.00@19.00	16.00@18.00
Medium	12.00@14.00	13.00@15.00	15.00@17.00	14.00@16.00
Common	9.00@12.00	11.00@13.00	13.00@15.00	12.00@14.00
LAMB (38 lbs. down):				
Choice	12.50@13.50	14.50@15.00	16.00@16.50	13.00@14.00
Good	12.00@13.00	13.50@14.50	15.50@16.00	12.00@13.00
Medium	9.00@12.00	12.00@13.50	13.00@15.50	11.00@12.00
Common	7.00@9.00	10.00@12.00	12.00@13.00	10.00@11.00
LAMB (39-45 lbs.):				
Choice	12.50@13.50	14.50@15.00	15.50@16.00	13.00@14.00
Good	12.00@13.00	13.50@14.50	15.00@15.50	12.00@13.00
Medium	9.00@12.00	12.00@13.50	13.00@15.00	11.00@12.00
Common	7.00@9.00	10.00@12.00	12.00@13.00	10.00@11.00
LAMB (46-55 lbs.):				
Choice	12.00@13.00	12.50@14.50	14.50@15.00	12.50@13.00
Good	11.00@12.00	12.00@14.00	14.00@14.50	12.00@12.50
MUTTON (Ewe, 70 lbs. down):				
Good	6.00@7.00	7.00@8.00	6.50@8.00	8.00@8.50
Medium	5.00@6.00	5.00@7.00	5.50@7.00	7.00@8.00
Common	4.00@5.00	4.00@5.00	4.00@5.50	6.00@7.00
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	9.00@10.50	9.50@10.50	9.00@11.50	8.50@10.00
10-12 lbs. av.	9.00@10.00	9.50@10.50	9.00@11.00	8.00@10.00
12-15 lbs. av.	8.00@9.00	9.50@10.00	8.00@10.00	8.00@9.00
16-22 lbs. av.	7.50@8.00	8.50@9.50	7.50@9.00	7.50@8.50
SHOULDERS, N. Y. Style, Skinned:				
8-12 lbs. av.	5.50@6.00		7.00@8.00	7.00@8.00
PICNICS:				
6-8 lbs. av.		7.50@8.00		6.00@6.50
BUTTS, Boston Style:				
4-8 lbs. av.	6.50@7.50		7.00@9.00	7.50@9.50
SPARE RIBS:				
Half sheets	4.50@5.50			
TRIMMINGS:				
Regular	3.00@3.50			
Lean	5.00@7.00			

(1) Includes heifer yearlings 450 pounds down at Chicago. (2) Includes "skins on" at New York and Chicago.

CURING CASKS

Tierces—Barrels—Kegs
Manufactured by
American Cooperage Co.
Successors to Richard Hamilton, Inc.,
MAURER, NEW JERSEY
Quality—Service—Price



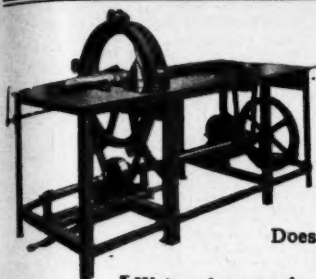
NEW CURING VATS

Dozier Meat Crates
Packing Box Shooks

B. C. SHEAHAN CO.

166 W. Jackson Blvd. Chicago





Loin Roll Wrapping Machine

Indispensable

For winding twine around Pork Loins

Does the work faster, better and more uniform.

[Write for catalog of our complete line of machinery]

Manufactured solely by

Berg-Michel Machinery & Supply Company
224 W. 36th St. Chicago, Ill.

CAL VEG

VEGETABLE FLAKES and POWDERS

Dependable supply; uniform quality and strength; true fresh flavor, color and texture.

CALIFORNIA VEGETABLE PRODUCTS COMPANY . . . Burbank, California

WRITE FOR PRICES

The Big Onion and Garlic Men from the West

ONION POWDER

ONION FLAKES

GARLIC POWDER

PIMIENTO FLAKES

GREEN BELL-PEPPER FLAKES

VEGETABLE MEAT-LOAF MIXTURE

NEW YORK NEWS NOTES.

J. C. Agar, beef, lamb and veal department, Swift & Company, Chicago, visited New York for a few days during the past week.

Irving E. Hand, formerly secretary and manager of the F. A. Ferris branch of Stahl-Meyer, Inc., has been transferred to the Otto Stahl branch.

Visitors to Wilson & Co., New York, during the past week included Allen McKenzie, chief engineer, Chicago, and I. Katz, J. Eavenson Co., Camden, N. J.

L. B. Dodge, dressed beef department, and P. Blanchard, law department, both of Armour and Company, Chicago, visited New York for several days during the past week.

Mrs. William Griffin, statistical department, Otto Stahl branch, of Stahl-Meyer, Inc., will hold a bridge party for the ladies of that branch on May 10 at her home in Yonkers.

Meyer Kornblum, president Meyer Kornblum & Son, Inc., spent several days in Boston during the past week on business. M. H. Nagle, of the same company, returned to New York the latter part of April after having spent the Winter months in Florida.

R. E. Mohnes, who was recently appointed superintendent of the United Dressed Beef Company's plant to succeed J. Fisher, deceased, has left New York for the West on an indefinite leave of absence due to poor health. During his absence H. S. Price, Swift & Com-

pany, Chicago, will serve as relief superintendent.

Meat, fish and poultry seized and destroyed by the health department of the city of New York during the week ended April 30, 1932, were as follows: Meat.—Brooklyn, 18 lbs.; Manhattan,

1,622 lbs.; Queens, 4 lbs.; Richmond, 12 lbs.; total, 1,656 lbs. Fish.—Manhattan, 75 lbs. Poultry.—Brooklyn, 12 lbs.; Manhattan, 50 lbs.; total, 62 lbs.

When in need of expert packinghouse workers watch the classified pages of THE NATIONAL PROVISIONER.

BIG BARGAIN!

- * 1—6" Boning Knife, Best Quality Steel
- * 1—9" Solid Steel Market Cleaver, German Pattern, 2 lb. 10 oz.
- * 1—10" Roast Beef Tier, with eye
- * 1—12" Steak Knife, Straight or Cimenter Type (state which)
- * 1—14" Butcher Steel, Genuine "Dick" Magnetized

A.C. Wicke Mfg. Co.

414 East 102nd St.
New York, N. Y.

COMPLETE

Send this Ad

Unheard of value! Complete set of five tools sent anywhere in U. S. for \$5.00 and this ad. C. O. D. orders not accepted. Send cash or check. Fully guaranteed! Write today.



SET, \$5.00

with Order

BEMIS Stockinette

Good News for Packers

Now you can secure a complete line of Stockinette meat covering from the concern whose slogan is:

"Since 1858, the World's Largest Makers of Quality Bags"

Whatever your requirements in Stockinette, don't fail to get the full details of our proposition.

For prices and samples, write

BEMIS BRO. BAG CO.
420 Poplar St. St. Louis, Mo.

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, medium	\$ 6.00 @ 6.60
Cows, common to medium	3.00 @ 4.00
Bulls, common to medium	2.50 @ 3.50

LIVE CALVES.

Vealers, good to choice	5.50 @ 7.00
Vealers, medium	4.00 @ 5.25

LIVE LAMBS.

Lambs, spring, good to choice	@ 9.00
-------------------------------	--------

LIVE HOGS.

Hogs, 140-220 lbs.	4.15 @ 4.50
--------------------	-------------

DRESSED HOGS.

Hogs, 90-140 lbs., good to choice	5.875 @ 6.25
-----------------------------------	--------------

DRESSED BEEF.

CITY DRESSED.

Choice, native, heavy	.15 @ .17
Choice, native, light	.15 @ .17
Native, common to fair	.13 @ .14

WESTERN DRESSED BEEF.

Native steers, 600 @ 800 lbs.	.15 @ .16
Native choice yearlings, 440 @ 600 lbs.	.15 @ .16
Good to choice heifers	.13 @ .14
Good to choice cows	.11 @ .12
Common to fair cows	.08 @ .09
Fresh bologna bulls	.04 @ .07 1/2

BEEF CUTS.

	Western.	City.
No. 1 ribs	.22 @ .24	.22 @ .24
No. 2 ribs	.19 @ .21	.20 @ .22
No. 3 ribs	.16 @ .18	.16 @ .18
No. 1 loins	.28 @ .32	.30 @ .32
No. 2 loins	.22 @ .24	.26 @ .28
No. 3 loins	.18 @ .20	.22 @ .24
No. 1 hinds and ribs	.16 @ .20	.17 @ .20
No. 2 hinds and ribs	.14 @ .15	.15 @ .16
No. 3 hinds and ribs	.12 @ .13	.14 @ .15
No. 1 rounds	.12 @ .13	.12 1/2 @ .13 1/2
No. 2 rounds	.11 @ .12	.11 1/2 @ .12 1/2
No. 3 rounds	.10 @ .11	.10 1/2 @ .11 1/2
No. 1 chuck	.12 @ .13	.12 @ .13
No. 2 chuck	.11 @ .12	.11 @ .12
No. 3 chuck	.09 @ .10	.09 @ .10
Bolognas	.06 @ .07	.07 @ .08
Bolla, reg., 600 lbs. avg.	.22 @ .23	.22 @ .23
Bolla, reg., 400 lbs. avg.	.17 @ .18	.17 @ .18
Tenderloins, 400 lbs. avg.	.50 @ .60	.50 @ .60
Tenderloins, 500 lbs. avg.	.50 @ .60	.50 @ .60
Shoulder clods	.11 @ .12	.11 @ .12

DRESSED VEAL.

Choice	.16 @ .18
Good	.14 @ .16
Medium	.12 @ .14
Common	.10 @ .12

DRESSED SHEEP AND LAMBS.

Lambs, choice	13.50 @ 14.50
Lambs, good	12.50 @ 13.50
Sheep, good	7.50 @ 8.00
Sheep, medium	6.00 @ 7.50

FRESH PORK CUTS.

Pork loins, fresh, Western, 10 @ 12 lbs.	.10 @ .11
Pork tenderloins, fresh	.08 @ .09
Pork tenderloins, frozen	.07 @ .08
Shoulders, city, 10 @ 12 lbs. avg.	.13 @ .15
Shoulders, Western, 10 @ 12 lbs. avg.	.07 @ .08
Butts, boneless, Western	.10 @ .11
Butts, regular, Western	.08 @ .09
Hams, Western, fresh, 10 @ 12 lbs. avg.	.11 @ .12
Hams, city, fresh, 6 @ 10 lbs. avg.	.13 @ .15
Picnic hams, Western, fresh, 6 @ 8 lbs. avg.	.08 @ .09
Pork trimmings, extra lean	.10 @ .11
Pork trimmings, regular 50% lean	.06 @ .07
Spareribs, fresh	.07 @ .08

SMOKED MEATS.

Hams, 8-10 lbs. avg.	.16 @ .18
Hams, 10 @ 12 lbs. avg.	.15 @ .17
Hams, 12 @ 14 lbs. avg.	.15 @ .16
Picnics, 4 @ 6 lbs. avg.	.04 @ .10 1/2
Picnics, 6 @ 8 lbs. avg.	.04 @ .10 1/2
Bolleties, 6 @ 10 lbs. avg.	.13 @ .14
Beef tongue, light	.22 @ .24
Beef tongue, heavy	.24 @ .27
Bacon, boneless, Western	.16 @ .18 1/2
Bacon, boneless, city	.17 @ .20
City pickled bellies, 8 @ 10 lbs. avg.	.14 @ .16

FANCY MEATS.

Fresh steer tongues, untrimmed	15c a pound
Fresh steer tongues, 1 c. trim'd	30c a pound
Sweetbreads, beef	25c a pound
Sweetbreads, veal	60c a pair
Beef kidneys	10c a pound
Mutton kidneys	10c each
Livers, beef	41c a pound
Oxtails	14c a pound
Beef hanging tenders	25c a pound
Lamb fries	10c a pair

BUTCHERS' FAT.

Shop fat	@ .25 per cwt.
Breast fat	@ .50 per cwt.
Edible suet	@ .01 1/2 per lb.
Cond. suet	@ .75 per cwt.

GREEN CALFSKINS.

	5-9	9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 veals	.3	.50	.55	.60	.80
Prime No. 2 veals	.2	.35	.40	.45	.55
Buttermilk, No. 1	.1	.25	.30	.35	...
Buttermilk, No. 2	.1	.20	.25	.30	...
Branded gruby	.1	.10	.15	.20	.25
Number 3	.1	.10	.15	.20	.25

BUTTER.

Creamery, extras (92 score)	@ 20 1/2
Creamery, firsts (91 score)	@ 20
Creamery, firsts (88 score)	@ 19 1/2

EGGS.

(Mixed Colors.)

Special packs, including unusual henner	@ 18 1/2
Selections	@ 16 1/2
Standards—45 lbs. net	@ 16 1/2
Rehanded receipts—45 lbs. net	@ 15 1/2
Checks	@ 10 1/2

LIVE POULTRY.

Fowls, Leghorn, via express	@ 17
Broilers, Rocks, fancy, via express	@ 26
Broilers, Leghorns, 1 1/2 lbs. and under via express	@ 18

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry packed—12 to box—fair to good:	
Western, 60 to 65 lbs. to dozen, lb.	.17 @ .19
Western, 48 to 54 lbs. to dozen, lb.	.18 @ .20
Western, 43 to 47 lbs. to dozen, lb.	.18 @ .19
Western, 36 to 42 lbs. to dozen, lb.	.17 @ .18
Western, 30 to 35 lbs. to dozen, lb.	.16 @ .17
Fowls—fresh—dry pkd.—12 to box—prime to fecy:	
Western, 60 to 65 lbs. to dozen, lb.	.20 @ .21
Western, 48 to 54 lbs. to dozen, lb.	.21 @ .22
Western, 43 to 47 lbs. to dozen, lb.	.20 @ .21
Western, 36 to 42 lbs. to dozen, lb.	.19 @ .20
Western, 30 to 35 lbs. to dozen, lb.	.18 @ .19

Ducks, frozen—	
Long Island, No. 1	@ 16

Squabs—	
White, ungraded, per lb.	@ 30

Tripe—fresh—dry pkd.:	
Young toms, poor	.15 @ .18
Young hens, poor	.17 @ .20

Fowls, frozen—dry pkd.—12 to box—prime to fecy:	
Western, 60 to 65 lbs., per lb.	@ .20
Western, 48 to 54 lbs., per lb.	@ .21
Western, 43 to 47 lbs., per lb.	@ .20

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended April 28, 1932:

	Apr. 22	23	25	26	27	28
Chicago	19	19 1/4	19 1/4	19 1/4	19 1/4	19 1/4
New York	20 1/4	20 1/4	20 1/4	20 1/4	20 1/4	20 1/4
Boston	20 3/4	20 3/4	20 3/4	21	21	21
Phila.	21 1/4	21 1/4	21 1/4	21 1/4	21 1/4	21

Wholesale price carlots—fresh centralized butter—90 score at Chicago:

	19 1/4	19 1/4	19 1/4	19 1/4	19 1/4	19 1/4
Receipts of butter by cities (tube):						
This week.	Last week.	Last year.	—Since Jan. 1—	1932.	1931.	
Chicago	32,915	35,189	43,557	925,306	978,579	
N. Y.	63,631	60,852	65,004	1,282,033	1,228,637	
Boston	20,351	17,572	18,076	349,085	310,739	
Phila.	20,469	24,196	20,884	415,817	408,727	

Total 137,366 137,700 147,521 2,971,740 2,926,682

Cold storage movement (lbs.):

	In	Out	On hand	Same week-day
	Apr. 28.	Apr. 28.	Apr. 28.	last year.
Chicago	104	9,623	1,038,960	1,958,920
New York	8,386	10,950	1,024,875	2,905,450
Boston	14,638	12,528	357,830	620,773
Phila.	18,104	4,680	1,202,060	1,529,003
Total	41,232	37,781	3,623,700	7,014,155

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

Ammonium sulphate, bulk, per ton ex vessel Atlantic ports	24.00
Ammonium sulphate, double bags, net 100 lb. f.a.s. New York	24.00
Blood dried, 15-18% per unit	2.25 @ 10c
Fish scrap, dried, 11% ammonia, 10% B. P. L. f.o.b. fish factory	2.25 @ 10c
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.	2.05 @ 10c
Fish scrap, acidulated, 9% ammonia, 3% A. P. A. Del'd Balt. & Norfolk	2.00 @ 10c
Soda Nitrate in bags, 100 lb. spot	1.77 @ 1.80
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	1.50 @ 10c
Tankage, unground, 9@10% ammonia	.90c to \$1.00 @ 10c
Phosphates.	
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.	@ 18.00
Bone meal, raw, India, 4 1/2 and 50 bags, per ton, c.i.f.	@ 19.75
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% fat	@ 8.00
Fotash.	
Manure salt, 20% bulk, per ton	@ 13.00
Kalutrit, 14% bulk, per ton	@ 9.75
Muriate in bags, basis 80%, per ton	@ 97.15
Sulphate in bags, basis 90%, per ton	@ 48.50

Cracklings, 50% unground	@ 8.00
Cracklings, 60% unground	@ 8.00

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pieces	75.00 @ 80.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pieces	45.00 @ 50.00
Black or striped hoots, per ton	@ 75.00
White hoots, per ton	@ 75.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces	@ 75.00
Horns, according to grade	@ 75.00

NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York for week ended April 30, 1932, with comparisons:

	Week ended Apr. 30.	Prev. week.	Co. week 1931.
West. drsd. meats:			
Steers, carcasses	6,629 1/2	8,638 1/2	1,100
Cows, carcasses	520	620	100
Bulls, carcasses	254	253	100
Veals, carcasses	14,885	13,064	13,000
Lambs, carcasses	27,901	22,379	20,000
Mutton, carcasses	2,088	2,185	4,000
Beef cuts, lbs.	285,513	401,896	230,000
Pork cuts, lbs.	1,996,309	2,222,000	2,400,000
Local slaughter:			
Cattle	8,119	7,001	1,000
Calves	14,838	16,497	15,000
Hogs	48,190	40,329	40,000
Sheep	64,366	62,586	70,000

MEAT IMPORTS AT NEW YORK.

Principal meat imports at New York for the week ended April 30, 1932:

Point of origin.	Commodity.	Amount.
Argentina—Canned corned beef		58,000 lbs.
Canada—Calf livers		1,200 lbs.
Canada—Pork cuts		1,200 lbs.
Canada—Sausage		175 lbs.
Canada—Smoked pork		2,800 lbs.
Canada—Sweet pickled hams		12,000 lbs.
Danzig—Bacon		400 lbs.
England—Bacon		1,000 lbs.
England—Beef extract		1,000 lbs.
England—Ham		400 lbs.
France—Prepared pork		500 lbs.
Germany—Ham		2,800 lbs.
Germany—Sausage		500 lbs.
Hungary—Sausage		1,000 lbs.
Ireland—Bacon		1,000 lbs.
Ireland—Ham		475 lbs.
Italy—Ham		2,200 lbs.
Italy—Sausage		2,800 lbs.
Uruguay—Canned corned beef		24,000 lbs.

Emil Kohn, Inc.
Calfskins

Specialists in skins of quality
consignment. Results talk! Information gladly furnished.

Office and Warehouse
407 East 31st St.
NEW YORK, N. Y.
Caledonia 0113-0114

